

THE NATIONAL PROVISIONER

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No. 16.

ARMOUR GOES TO EUROPE.

J. Ogden Armour and family departed from New York on Monday on the North German Lloyd steamer Kaiser Wilhelm II. for an extended European tour.

SPRINGER'S POLITICAL BOOM.

Ex-President John W. Springer of the National Livestock Association has some energetic press agents for his vice-presidential boom. Western papers are being vigorously worked in behalf of his desire to become the tail-piece of the Roosevelt ticket, and he has been formally endorsed by the Colorado Republican convention.

COTTONSEED MEAL NOT DUTY FREE.

In a recent decision the United States Board of General Appraisers ruled that cottonseed meal imported into this country must pay the 20 per cent. duty as a nonenumerated manufactured article under Section 6, Tariff Act of 1897, and that it is not, as was claimed, free of duty on the ground that it should be classed as oil-cake, being a product of oil-cake.

BEEF AT LESS THAN SEVEN CENTS.

The attention of the "yellow" press is called to the following official announcement of wholesale beef sales in New York City last week:

"Swift & Company's sales of fresh beef in New York City for the week ending April 9, 1904, averaged .0695 cents per pound."

It is hardly likely that this little bit of statistical fact, gleaned from the books which the daily press wants the government to "investigate," will find room in their columns—unless it be at so much per word, regular advertising rates.

NEFF BY BIG MAJORITY.

Jay F. Neff, editor-in-chief of the Kansas City Drovers' Telegram, was last week triumphantly elected mayor of Kansas City on the Republican ticket by a majority of 2,583, in a city normally Democratic by a big majority. Mr. Neff represented the business element of the city, as against the machine politicians who had made an unsavory record in municipal affairs, and his election was hailed with delight by the best element of all parties. Mr. Neff has been the editor of the Drovers' Telegram and identified with the cattle and packing interests of Kansas City for 25 years.

FOMENTING LABOR TROUBLES

Elated over what they claim is a victory for them in the recent strike at the plants of the American Can Company in Chicago, the agitators who conducted the canworkers' strike have now turned their attention to the packing house plants. Swift and Armour maintain their own can factories at Chicago, in connection with their big plants there, and the canworkers' leaders propose to pull out all the men in the canmaking departments of these two concerns, numbering nearly as many as the total involved in the American

Can Company strike. The "closed shop" will be the issue. Violence marked the conduct of the canmakers in the American strike, and similar behavior may be expected at the stockyards plants if the agitators have their say.

There is to be no strike of the beef butchers at the Swift plant. The differences between the packers and the men were settled on Tuesday and the strike of 2,000 men ordered for noon on that day was called off. The butchers were willing to "let well enough alone."

GERMAN BUTCHERS SEEK RELIEF

Officers of the Master Butchers' Association of America have been informed by their German correspondents that a delegation of twenty representative butchers of the German empire will attend the Master Butchers' convention at St. Louis, and will endeavor to find a way by which American meat may be once more admitted to German markets. Dr. Vielhaber, of Hamburg, a member of the Reichstag; Julius Schmidt, of Munich; Robert Nitsche, of Hamburg, and others will accompany the butchers' delegation. They are advocates of the admission of American live cattle to Germany, and will seek to induce the Washington authorities to adopt a sys-

tem of export beef inspection which will meet the very peculiar German requirements.

These delegates will declare that Germany favors the importation of American beef when properly safeguarded by inspection laws. In view of the perfectness of the present slaughtering and inspection methods in vogue in the United States, and considering the meat famine which is staring Germany's middle and lower classes in the face, it would seem more to the point were the gentlemen to devote their energies to a little missionary work at home among fanatical Agrarians and prejudiced inspection officials of their own government.

COTTONSEED CRUSHERS' CONVENTION

Great plans are in process of formation for the annual convention of the Interstate Cottonseed Crushers' Association, which this year is to be held at St. Louis, in connection with the Louisiana Purchase Exposition. The vote for the choice of a convention city was taken last week, and resulted in the selection of St. Louis as the place, and the week of June 6 as the date. Secretary Robert Gibson, of the Association, writing from Dallas, Tex., concerning the plans for the meeting, says:

"This will give our members a delightful opportunity to combine with the business purposes and social pleasure of the convention ample leisure for the wonders of the great Exposition. All of these we are anxious that our members should enjoy to their fullest extent, and without conflict one with the other, and we are now engaged in making such arrangements as we believe will accomplish this in the most satisfactory way.

"Our present idea is to select our headquarters in one of the new and elegant hotels recently erected near the Exposition grounds, in which accommodations for all our members in attendance and an auditorium for the meet-

ings will be provided under one roof; to hold only morning sessions, these extending throughout the week in order that the afternoons and evenings may be given to the many attractions of the Exposition.

"Fuller details of these arrangements will be announced later, and in the meantime we earnestly request that such of our members as contemplate attending the convention defer their arrangements for accommodations there until hearing what we have to offer. We believe that the gathering of all our own people under one roof will not only facilitate the business of the convention, but will greatly add to the social pleasure of the occasion.

"The delightful memories of our glorious Memphis meeting will ever be fresh with all who were there, but we hope to make the St. Louis meeting equally as memorable. We can only do this by the co-operation of all, and in this way we ask your aid, and confidently promise you ample pleasure in return. In the event of our being unable to make such arrangements as we feel warranted in commending to the membership, prompt notice will be given and each member left to make his own arrangement."

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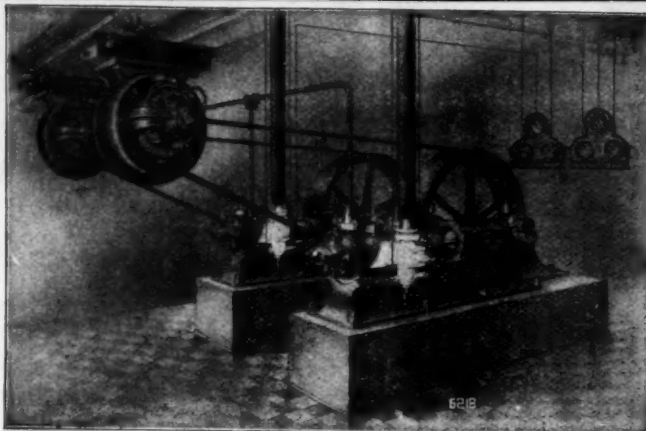
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PURE FOOD IN AUSTRALIA

The pure food cranks have been holding high carnival in Australia, emulating the activity of their American brethren. But unfortunately for them, they find the Australian daily press of less sensational bent and not so easily led into backing their "crusades" as are some of the American dailies. The boracic acid dispute has been raging fiercely, but scientific authorities and the logic of facts have proved rather too much for the faddists. In discussing the borax question the Sydney, Australia, Herald says in a recent issue:

"The food question is to the faddist as the honey pot to the fly. Were half the impracticable absurdities evolved from abstract pathological conclusions which have been advocated by medical cranks forced upon the public, we should have such an idealistic dietary scale that the people would starve to death. Slow starvation is, doubtless, very unpleasant, but it is highly probable that most of us would prefer such an end to life in accordance with the rules of unrestrained food faddists.

"The real danger to the producing interests lies in the influence the faddists may exercise against certain perfectly wholesome foods, the suppression of which would result in the means of marketing our natural products being greatly restricted. The soil being the source of all wealth, it is highly important that every legitimate means of disposing of the soil's products should be encouraged to exist and flourish. There could be no objection to faddists airing their theories; indeed, it is possible that they may occasionally evolve something that would be really useful, but their attacks upon articles of trade based on mere theory are dangerous.

"The boracic acid question, which has been the subject of the keenest controversy the world over, is, under the circumstances, of the deepest concern to the producer. It may be said that even the interests of the consuming public are not so closely affected by the matter as the producers of dairy and other products. On the one hand it has never been proved that a reasonable percentage of the preservative in certain foods is in the least inimical to health, while on the other the suppression of the use of boracic acid would have a very serious effect upon certain natural industries.

"Butter for export affords a striking instance. By the suspension of putrefactive germs through the use of a low percentage of the preservative, combined with low temperatures in transit, Australian butter is placed in London a wholesome, palatable article in a healthy condition. As we have previously related, several attempts were made to prove that the presence of the preservative in the butter was injurious to health, but the highest authorities failed to establish a case that could appeal to the common sense of the governing bodies and nowadays our butter is never questioned.

"In this State attempts are being made to show that, in order to make the preservative useful, it must needs be used in injurious quantities, while on the other side is arrayed a strong force of medical men who hold that boracic acid is not only harmless in useful proportions, but actually beneficial in certain cases. Obviously the danger lies in the possibility of extreme views prevailing on either side.

"The case against boracic acid is well known and was again presented to the public through the medium of a paper by Dr. Tidswell, furnished to the Congress of the Australasian Association for the Advancement of Science, sitting in Dunedin. The only material addition to the subject by Dr. Tidswell is a statement to the effect that he had conducted a large number of experiments, and had come to the conclusion that the ordinary amount of boracic acid required to prevent obvious deterioration in milk was such that, if used by children or invalids, must necessarily do a great deal of harm.

"This conclusion is not on all fours with the evidence given by witnesses before the select Parliamentary committee recently, some of which was tendered by Dr. Tidswell. It therefore furnishes another instance of the wide divergence of expert opinions that are called forth by the discussion. In any case there is no question but that when the milk supply is convenient to the consumers a preservative is not necessary; but it is surely wrong to conclude that because certain experiments, details of which have not been disclosed, seem to indicate that boracic acid may be deleterious in fresh milk, its use should be condemned in foods, where its presence is a safeguard instead of a menace to public health.

"Several foods in which boracic acid have been used have been accepted by the public during many years, and no evidence has been brought to show that injurious effects have resulted; indeed, the confidence of the consumer in these articles is in itself some guarantee that they have proved harmless. To the public such statements as Dr. Tidswell's have a very convincing appearance, and we, of course, have no doubt that the author is himself convinced. On the other side, however, it cannot be denied that the whole case against the moderate use of the preservative where necessary is purely theoretical.

"Decidedly the preponderance of opinion is that the proper proportion of boracic acid is actually conducive to public health in connection with certain foods. For this reason alarmist theoretical statements should be accepted with caution, while extreme measures, if unnecessary, should, in the interests of producers and of trade, be carefully avoided."

PEACE IN LOUISVILLE.

The Louisville Packing Company last week sought the United States court for an injunction to prevent the striking butchers from interfering with the conduct of the plant. Attorneys for the strikers thereupon made an agreement with the company's lawyers that there would be no interference or trouble. The strike is still on, though the company claims to be running as usual. A new superintendent has replaced the one in charge when the strike commenced, and who was said to have caused it.

SHEEP MEN NOT IN IT.

The stockraisers' conference at Denver on May 3 is intended for cattlemen only. A number of sheep raisers' associations have already elected delegates to the meeting, but they have been politely informed that they are not wanted. It is denied that the meeting will result in the organization of a new and exclusive cattlemen's association, in distinction to the National Livestock Association, which includes both cattle and sheep men. The primary object of the conference is the railroad transportation question, but the promoters of the independent packing plant will also seize the opportunity to sell some more of their stock, which has been dragging a little heavily of late in the market.

GERMANY'S MEAT PROBLEM

With the first pangs of a meat famine gnawing at the vitals of her working millions, Germany wakes to-day to the realization that her action in barring American meats from her shores was a boomerang that has rebounded with unpleasant force upon her own head. Only a short year ago the infamous German meat inspection law, instigated by the Agrarian party, was put into effect. It was not only an injustice to American meat exporters; its terms, by reason of their false inferences as to impurities and unhealthfulness, were a libel on American meats and meat products—the best and most palatable of any in the world.

But this law was destined to prove more offensive to the people it was presumably intended to protect than to any trade rival. In less than a year its rigorous enforcement took away from Germany's poorer classes their hope of a healthful and palatable meat diet, and left them to subsist as they might on vegetables and cereals, eked out with what poor remnants of the local meat supply there were left after the demands of the richer classes and the army's needs were satisfied. It was not surprising that so much tuberculous pork and diseased beef appeared in local markets. The cast-offs of the dairy herd, the outlaws of the hog pasture—which would scarcely have been deemed worthy the fertilizer tank in America—somehow got past the inspectors, and were served up to those who could not afford to pay high prices for choice cuts, but who still had the meat appetite.

Acknowledge Their Error.

The German press has awakened to a partial realization of the situation, and so have a good many of the German meat authorities. There are those who do not hesitate to acknowledge that the cutting off of American meat imports was a mistake more far-reaching in its results than any of them had foreseen. It afforded protection to German stockgrowers and German packing interests, but it disarranged the whole dietary system of the bulk of the country's population, and it threatens to spell something like famine if action is not taken to relieve the situation and get more meat into the country from somewhere.

The law which has barred American meats and products by erecting a wall of libel and injustice against them was put into operation in April, 1903. It has accomplished the purpose the Agrarians intended it should. It has brought American meat importations to a dead stop. Government inspectors arbitrarily refuse to admit American shipments on the ground that they are prepared with borax and boracic acid, notwithstanding that the best German experts have pronounced them free from such curatives.

The regulation excluding meat weighing more than 8½ pounds is a mere subterfuge for destroying the trade in American beef and pork tongues and other small cuts, for which there is a large demand. In addition to these barriers the charges for inspecting certain meats, such as hams, which often weigh only 5 or 6 pounds, are fixed at ¼c. a pound, despite assurances that these charges were intended only to cover the cost of inspection.

Meanwhile meat prices have soared to unprecedented heights in Germany. Only the well-to-do can afford to eat meat regularly.

The high prices of hog products are an especial hardship to the poor. These meats formed a large part of the American imports, and the working classes had grown to depend upon American bacon and canned meats of all kinds. Now bacon is up to prohibitive figures, and canned meats are nearly as high in the price scale.

Failed to Find Substitute.

In a recent report to the State Department Consul-General Mason, at Berlin, tells of the failure of the German attempt to provide a substitute for American canned meat products. The "Vossische Zeitung," of Berlin, in its issue of March 2, makes the following statement concerning the attempt which has been made in Germany to provide a substitute for the canned corned beef which was formerly, before the enforcement of the present restrictive regulations, largely imported from the United States:

"The German attempt to produce canned meat equal in quality to the American and Australian product has achieved no definite success. In the yearly report of the Berlin Chamber of Commerce we read on this subject: 'Ox tongues were turned out of good quality, but were too costly. German canned meat can not be for Germany what the 'corned beef' was—a good and cheap food material for the people. A fundamental reason why it has not been and can not be possible to produce an equally good and cheap product is the lack of the indispensable cheap beef. It was a great mistake in our economic policy to prevent the importation of the American and Australian canned meats. Sanitary objections do not exist, and our agriculturists derive no advantage from the prohibition; but, on the other hand, the laborer is deprived of a cheap and nutritious food product.'"

It is also apparent that the meat inspection law, as now enforced, has likewise a definitely restrictive effect upon importations of the fresh and slightly conserved meats which Germany has been accustomed to receive from neighboring European countries. This will be illustrated by the following comparison of the imports of fresh meats for January, 1904, as compared with those of the same month in the preceding year.

	January, 1903.	January, 1904.	Loss or gain.
	Met. tons.	Met. tons.	Met. tons.
Beef:			
Fresh	13.919	10.976	-2.943
Slightly salted..	4.711	4.11	— .601
Pork:			
Fresh	13.956	5.645	-8.311
Slightly salted..	6.205	2.099	-4.106
Mutton, fresh....	.097	.129	+ .032
Hams	2.061	1.017	-1.044
Bacon	5.289	1.801	-3.488

Heavy Decline in Single Month.

There was thus a decline of 2,046 metric tons in the meat imports of a single winter month, which, in the absence of any apparent commercial or economic cause, is ascribed to the influence of the new inspection law.

There was also a falling off of 125 tons in the lard imports of January, which amounted in all to 73.5 metric tons, but this decline fell entirely upon the importations from France, Austria and the Netherlands, it being now conceded that European lard is unable to compete with that produced in the United States.

From Frankfort comes the same sort of story as to the failure of the attempt to find a German substitute for American canned beef. The Frankfurter "Zeitung" says:

"As is well known, the importation of American and Australian canned meat has been forbidden by the meat-inspection law. The unfavorable industrial and social results which were prophesied by the opponents of this prohibition are now apparent. The annual report of the Berlin Chamber of Commerce says: 'Sanitary objections do not exist, farmers receive no advantage from the prohibition, and the laborer is deprived of a cheap article of food.' The deliveries of German oxen for this purpose (making similar canned beef) have proved satisfactory in quality, but they have been too expensive.

Not to Be Found There.

"Consequently, it is not possible for German canned meat to become for Germany what American and Australian corned beef was—namely, a good and inexpensive food for the lower classes. This is due to the fact that cheap beef, which is absolutely necessary for the purpose, cannot be obtained in Germany."

To add to the troubles of the German government authorities, who are making enemies both at home and abroad by the obnoxious way in which they are enforcing an unfair law, the United States may take retaliatory steps against German wines and other products from that country which find large sale in this country, and which are known to be adulterated. The Washington authorities are urged to adopt stringent regulations based on the chemical analyses of the Department of Agriculture.

Only a week or two ago an expert of the Bureau of Chemistry reported that he had found aluminum acetate—an active poison—in many samples of German sausages shipped into the United States. "What is sauce for the goose is sauce for the gander," and Germany should either amend her law to admit American meat products which are able to stand a rigorous but fair inspection, or prepare to combat an export boycott abroad as well as a meat famine at home.

A DANGEROUS SEA FOOD.

The poorer people of the coast districts of Germany prepare and eat clams for food. It is an important part of their daily diet. Much of the illness prevailing among them has been traced by Dr. Klein, the eminent bacteriologist, to the bacteria found in them. The clam, like the oyster, is infested with the typhus bacilli which the ordinary temperature at which they are steamed does not kill. A great many of the people eat the clams raw. They are a nutritious food. The clam is largely eaten in America, and the same carelessness is practiced in the preparation of it for food as prevails in Europe. The oyster is in the same boat with the clam in this respect.

CLOSE ON PATRIOTS' DAY.

The North Packing and Provision Company and other Boston concerns will close on Tuesday, April 19, that being Patriots' Day, a legal holiday in Massachusetts, in celebration of the anniversary of the battle of Lexington.

THREE KINDS OF BEEF

The continued high price of corn and the relative cost of feeding stuffs raises the question of the value of meats fed on other substances than corn. The feeder has almost been driven from business in the last two seasons because of the price of corn and hay. He must have the rough feed to go with the maize component of the feeding ration.

As far back as 1901 this feeding problem became a serious one. Since then a period of experimenting has been in progress. The result has not been entirely satisfactory. However, a fairly good beef carcass has been produced with cotton seed meal, hulls, and a small percentage of corn at the finish. While this sort of beef is fairly satisfactory for a medium and low meat market, the waste is not so satisfactory for the by-product factories. Corn is the most nourishing feed. Besides, it imparts a flavor to beef which no other feed gives. It is absolutely necessary to the perfect bacon and select grade ham.

The packers have been forced to sell to the eating public meats at popular prices. To do this they had to encourage the marketing of a grade of beefs that would supply that sort of meat. The result of this state of trade is that the feeding zone is gradually drawing into or near the cotton belt, where also rough long food is grown. There is also produced in that belt sufficient corn to top off slaughter house stock.

Corn an Expensive Diet.

The late springs of the last few years have kept the Iowa middle States and Northwestern corn belt grounds cold so far out that corn has been tardy in growing off and has failed to properly mature and harden by harvest time. For this reason there has been so much soft corn. This has not been so desirable for stock feeding purposes, because this ungraded corn has been the farm waste not had the nourishment which the less milky corn of former years possessed. This lack of which found its way into the feed lots. It has nutrition has made it an expensive diet for stock. It neither fattened them nor encouraged their growth sufficiently. There was thereby produced a carcass as immature as was the corn. The hogs that followed the feed lots also finished in an unsatisfactory state. The financial losses to feeders were natural and inevitable. It is not surprising, therefore, that the corn belt feeder has gradually turned loose his stock. It has not paid him.

When the feeder began emptying his lots in 1900 and continued to keep them empty through the succeeding years substitute beef and pork began coming more and more in vogue. The packer was one of the first to discover it in the difference in his by-product stock. It was not very long before he had considerable experience in this respect. The National Provisioner found that the whole scheme of feeding was being recast, and that its drift was toward the South, where cotton seed feed, grass, hay and sufficient hard corn for the cotton seed meal beef existed.

This fattening of cattle and hogs on cotton seed stuff was not a new method. For over half a century the farmers of South Carolina and other States boiled cotton seed and fed the mash to hogs and cattle. They added turnips or other farm vegetable matter to the pot

or mixed it in the slop or kitchen swill. The beef club steer was pushed along in this way. This steer was an animal fattened by each farmer who was a member of the "Four Hand Beef Club," which was later in the spring divided up into the "Eight Hand Club." In this way the farmer who was remote from a fresh meat market was enabled to have fresh beef for his table.

One of these beeves was slaughtered each week. He was killed Friday afternoon, his carcass was hung in the open air over night to extract the animal heat. Early Saturday morning—about 6 o'clock—the club members assembled at the place of slaughter and divided the carcass. Those taking hind quarters then gave them in return when they became the host of the day.

Originator of Cottonseed Meal Method.

These beeves were always finished with corn. They were expensively fed stock, but would dress out with the best prize stock which gather in blue ribbon contests at our modern stock shows. There is no doubt that the farmer is the originator of the cotton seed meal feeding methods now pursued, and that the cotton seed oil mills in that section received the suggestion from these rural practices.

What has proved to be an admirable substitute for corn for ordinary beef and was largely used when a wheat corner did not disturb the normal conditions of a big crop market. This kind of feed has its disadvantages, however, as appearance more than taste controls the sales. Some time ago The National Provisioner took up this matter with the leading packing houses and asked for their experience. One of the very biggest of them had this to say:

"As far as our experience goes, wheat-fed cattle do not give as good satisfaction to the trade as corn-fed cattle, on account of the beef not cutting as bright and not being as well mixed.

"As a rule, the meat cuts dark and has no grain as compared with corn-fed beef. wheat will not make as much fat as corn. We do not think it makes any difference to the balance of the by-product.

"Beef will be much whiter and smoother when the cattle are fed and finished on wheat, but the beef will not have the ripeness and mix, or grain, as if the cattle were fed and finished on corn."

Advantages of Wheat Feeding.

Another of the largest concerns in the industry, one doing over \$80,000,000 worth of business, says:

"Wheat-fed cattle are better for the packer than corn-fed, as wheat has a tendency to make lean meat, and it gives the fat a good white color, makes it firm and not so oily." Evidently adding a large amount of stearine.

A very large concern below Chicago answered as follows:

"In reply to your first question, viz., The effect of wheat upon the meat of cattle, we have only to say that we think that cattle fed on wheat are entirely satisfactory, and pass without comment." The above expression of opinion, however, is only such as we ourselves have picked up, as we have made no particular inquiry, nor has our attention

been directed in any particular way to the matter.

A Kansas City company replied that it has had practically no experience with wheat-fed cattle. That which they did have, however, was similar to the experience of those concerns already quoted above.

The consensus of opinion and experience among packers is that wheat makes a generally unsatisfactory meat carcass and a generally satisfactory by-product animal; also that cotton seed meal fattened beef produces a generally satisfactory popular-priced market beef, but unsatisfactory by-product material. Just now, when the by-products are the chief profit earners of the packing trade, it is a question whether the introduction of more corn into the feed would not largely modify the objections to the prevailing beef steer, which is both throwing down the live and dead meat market by stagnating the retail trade.

"Beef is cheap," says the butcher, "but it won't sell." Wheat is as dear as corn now, and the wheat-fed animal is, at present, out of the market. The white bean and green pea, being rich in albumen, starch, fat and sugar, should be excellent feeding substances. The continued high price of all feeds, and the low price of carcass meats gives the feeder very little margin for fattening abattoir stock, even in the face of reasonably cheap cattle.

No Material Change Probable.

The indications are that the live beef situation will not materially change. The run of beeves will continue of the present kind, and really fine native steers will bring all sorts of prices above the general run for slaughter stock. The bad feature of the business is the disposition of feeders to seek larger credit, thus more heavily involving their part of the trade in debt. That alone shows that their enterprises have not been profitable and that the feeders are trying to carry themselves into the better period which they hope is ahead.

If feed stuffs had gone down with the prices of cattle and carcass beef there would have been a chance for immediate relief. If the cotton seed meal and hull feeder will inject a larger percentage of corn into his feed ration the end of his finishing period his class of beef will not only become more popular, but more available, and will the better hold the market permanently.

ARMOUR GETS STATE CONTRACT.

The contract for supplying the Missouri state penitentiary at Jefferson City with beef for the ensuing year was last week awarded to the Armour Packing Company as the lowest bidders, in competition with Swift & Company, Cudahy Packing Company, Hammond, Schwarzschild & Sulzberger and the St. Louis Dressed Beef Company. The contract will call for about 15,000 pounds of beef per week.

EGYPTIAN CATTLE DESTROYED.

In a report to the State Department, United States Consul General Riddle, at Cairo, Egypt, says that the cattle plague has destroyed from 50 to 70 per cent. of the cattle in the country. He says as it is impossible to plow the ground with cattle a large amount of ground must remain untillied, unless some other means of cultivation is found.

THE SWIFT STOCK CANARD.

There is an obscure but thrifty Chicago clergyman, named Ryan, who has lately been afflicted by periodic nightmares on the subject of the so-called "beef trust." The reverend gentleman experiences these nightmares for the benefit of the readers of "yellow" Chicago newspapers and incidentally for his own benefit at so many dollars per spasm. One of the most heartrending of the horrid dreams concerned the way in which employees of Swift & Company were said to have been forced to buy stock in that company, under penalty of losing their places if they did not invest.

This is amusing, in view of the eagerness with which the recent additional issue of Swift stock was snapped up by shrewd investors all over the country. This stock is held in large blocks by many wealthy and prominent men who are not otherwise interested in the packing industry. Many of Swift's employees also held the stock and are drawing dividends on it.

In fact, the stock plan was originally formed for the benefit of the big army of Swift employees. That it was appreciated is shown by the large amount taken by them. That it must be a reasonably profitable investment is indicated by the readiness with which it is bought by outsiders when offered for sale. The Rev. Mr. Ryan has another nightmare coming!

S. & S. ANNUAL STATEMENT.

The annual financial statement of the Schwarzschild & Sulzberger Company has been filed with the Massachusetts commissioner of corporations. The report covers the calendar year 1903. The figures, compared with those of 1902, are as follows:

Assets.			
Jan. 2, 1904. Jan. 3, 1903.			
Real estate, machinery.....	\$5,159,380	\$4,945,875	
Stock in process.....	3,817,626	3,887,962	
Cash, debts receivable.....	4,837,702	3,096,622	
Miscellaneous		654,374	
Totals	\$13,794,108	\$12,584,834	
Liabilities.			
Capital stock	\$4,373,400	\$4,373,395	
Accounts payable	5,477,509	4,912,867	
Surplus	3,943,198	3,298,572	
Totals	\$13,794,108	\$12,584,834	

The statement shows earnings of \$644,626 for the year 1903, or about 14½ per cent. on the capital stock. The \$5,000,000 of new preferred stock voted a year ago does not appear, owing to the fact that its issue was stopped by court proceedings.

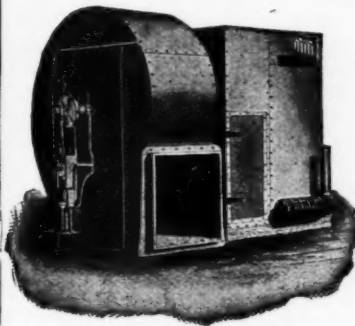
SALT PORK IN FRANCE.

The French government decree of July 31, 1903, compels the compulsory presentation of a certificate of origin, made out in the prescribed form, for all salt pork imported into France, in cases where a request accompanies the importation documents that the minimum tariff may be applied to the shipment. The decree provides for a general and a minimum tariff, and no such certificate is required where the general tariff applies, which in all cases where not otherwise requested. The act took effect on February 1, 1904, and excludes all mail orders, supplies carried during travel, and such small quantities as may be imported for immediate need in the family.

DRYING APPARATUS

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FOODS WITH AND WITHOUT VALUE

It may be a surprise to learn that salmon has more albumen or nutrition and fattening qualities than either beef, mutton or chicken, but such is the case. It is generally believed that fish is a composition of phosphorus and water, that its principal use to man is as a brain food. Science comes along and knocks to atoms our old-fogy ideas about fish and meats. A well-known food expert sat down the other day, pulled out his memorandum book of experiment data and revealed these figures:

	Water.	Albumen.	Starch, fat and sugar.	Salts.
Salmon	64.3	21.6	12.7	1.3
Lean Beef.....	76.7	20.7	1.5	1.2
Mackerel	71.2	19.4	8.0	1.3
Chicken	76.2	19.7	1.4	1.3
Mutton	76.0	17.1	5.7	1.3

This approximately correct table of food values shows that salmon has the most nutritive properties of the every-day food products given, beef coming next and mackerel just slipping in ahead of chicken. We are disposed to eat a great deal of trash—trash in the sense that the stuff is not nutritious. It looks like treason to Ireland and the American poor to state that what Americans know as Irish potatoes have but little food value, and that string beans are in the same boat. The Irish potato is 75 per cent. water, 2.2 per cent. albumen, 0.2 per cent. starchy and sugary matter, and 1 per cent. salts. The string bean is 88.7 per cent. water, 2.7 per cent. albumen, 6.7 per cent. starch, etc., and 0.6 per cent. salts.

In comparison with these are the white bean and the green pea. The former is 15.0

per cent. water, 26.0 per cent. albumen, 51.8 per cent. starch, fat and sugar, and 3.5 per cent. salts, while the latter is 12.7 per cent. water, 21.7 per cent. albumen, 59.6 per cent. starch, etc., and 2.8 per cent. salts. The other "stuffing, besides the Irish potato and the string bean, which the poor man puts into his stomach and imposes upon his digestion, are carrots, sweet potatoes, tomatoes and lettuce. Their food values are as follows:

	Water.	Albumen.	Starch, fat and sugar.	Salts.
Carrot	86.8	1.2	0.3	0.1
Sweet potato. 71.8*		1.0	2.0	0.7
Tomato	92.4	1.6	4.4	0.6
Lettuce	94.3	1.4	0.3	1.0

These vegetables make up the bulk of the poor man's meal. No wonder he is hungry and in a weak state, seeking the artifice of his beer as a tonic and a bracer. To this useless trash—from a food point of view—is added his white bread ration. Bread made of the whole wheat has only 5.3 per cent. albumen. It has 48.11 per cent. of starch, fat and sugar. Oat flour has 15.1 per cent. of albumen and 74.5 per cent. of starch, etc. Graham flour has 11.7 per cent. of albumen and 71.6 per cent. of starch, fat and sugar. If the poor man ate either of these two breads and green peas or white beans along with his meat he would have a vegetable diet six times as nutritious as that composed of potatoes, string beans and white bread along with his meat. Much of the brawn of the English farmer is due to the fondness for peas and beans. By eating so much food that is not nutritious, our poor people overload their stomachs and weaken their digestions.

ARMOUR'S SIOUX CITY PLANS.

Repeated delays have put back the completion of the Armour plant at Sioux City by many weeks. But these delays have been caused by enlargement of the original plans in many particulars, and when the plant is finished it will be on a much greater scale than was originally intended. The revised plans call for the following:

Beef cooler, 132 by 100, 97 feet high.
Beef freezer, 132 by 100, 108 feet high.
Hog killer, 132 by 86, 115 feet high.
Beef killer, 113 by 80, four stories high.
Hog cooler, 125 by 132, 97 feet high.
Ham house, 87 by 132, 60 feet high.
Power house, 130 by 100, 50 feet high.
Machine shop, 30 by 80, one story high.
Stock run, 850 feet long.
The estimated total cost will be over \$2,000,000.

THE HOG INDUSTRY

Condensed from Bulletin No. 47, Bureau of Animal Industry, U. S. Dept. of Agriculture,
By George M. Rommel, B.S.A., Expert in Animal Husbandry.

(Continued from last week.)

Dry Compared With Soaked Feed.

The general custom of soaking grain has received considerable attention from the experiment stations. In some localities a sentiment in favor of feeding meal dry is gaining ground, and some experiments have shown an advantage for this method of feeding. Pigs have been fed to compare wet and dry meal as follows:

The Indiana Station fed two lots of pigs on a mixture of equal parts of corn meal and shorts, which toward the end of the experiment were changed to hominy meal and shorts. Lot I received dry meal and Lot II received meal mixed with an equal weight of water. Both lots received all the water they desired in addition to that in the feed.

Two tests were made at the Wisconsin Station. In the first a ration of equal parts of corn meal and shorts was fed with water as wanted. In the second trial the grain was 2 parts of corn meal and 1 of shorts. Salt and hardwood ashes were supplied to all lots. In both trials Lot I received dry feed and Lot II wet feed.

In Minnesota 12 pigs were fed a ration of 2 parts of corn meal, 2 parts of shorts, and 1 part of old-process linseed meal. Two lots had their meal mixed into a thick slop with cold water, the others were fed dry.

At the Missouri Station two lots were fed wheat chops and two others a mixture of 4 parts whole wheat and 1 of bran. The wet grain was fed after being soaked thirty-six hours. The pigs, which were high-grade Berkshires, were fed in pens open to the south, and they had access to troughs in which was a mixture of hardwood ashes, coal and salt.

In Utah three tests are reported. In the first, two lots were fed a ration of equal parts of wheat and bran in yards; in the second, two lots of pigs were fed a balanced ration of corn meal and bran, which was changed in proportion as age and weight increased; the meal to the wet-feed lot was thoroughly mixed with water, but not soaked; in the third experiment, three lots of pigs received a ration of equal parts by weight of bran and chopped wheat. Lot I received meal that had been soaked twelve hours; Lot II, meal wet just before feeding; and Lot III, dry meal.

The Oregon Station fed 4 well-bred Berkshire pigs, two and one-half months old, at the beginning of the experiment. They received a ration of shorts from July 1 to September 5, and after the latter date a ration of equal parts by weight of chopped wheat, oats, bran and shorts. The meal to the lot on wet feed was "thoroughly wet with cold water and allowed to stand from one feeding time to the next." Charcoal and ashes were given two or three times each week.

The Canada Central Experimental Farm fed four lots of pigs on a mixture of equal parts of pease, barley, and rye as follows: Lot I received whole grain soaked thirty hours, Lot II received whole grain dry, Lot

III received ground grain soaked thirty hours, and Lot IV ground grain dry.

The results of these experiments show an advantage of slightly over 2 per cent. in favor of soaking as compared with feeding dry. The results at Ottawa and in Missouri are worthy of particular notice. Grisdale calls attention to the fact that in the Ottawa experiments a loss is shown by soaking ground grain, but the whole grain returned the better gains when fed soaked, and suggests that the result from soaking meal may not be so marked as from soaking whole grain. The Missouri results seem to present contradictory evidence in the second test, where four-fifths of the ration was whole wheat.

Effect of Water Content of Slop.

In Indiana, Plumb and Van Norman fed 16 pure-bred pigs in order to study the effect of water content of slop. The breeds were Chester White and Berkshire. They were divided into four lots of 4 pigs each, with 2 of each breed in each lot. They were of September and October farrow, and the feed was equal parts of corn meal and shorts for the greater part of the experiment. For a time hominy meal was substituted for the corn meal. They were fed as follows: Lot I, dry feed; Lot II, feed mixed with twice its weight of water; Lot III, feed mixed with three times its weight of water. Each lot was given all the water that was desired in addition to that contained in the feed; records were kept of all water drunk. Salt and ashes were accessible. Health was good during the entire experiment. Aside from the apparent advantage in favor of dry feeding, at least in this experiment, the water content seems to have very little influence on the gains when both rate of gain and feed per 100 pounds of grain are considered.

Burkett, in New Hampshire, fed two lots (3 in each lot) of Berkshire-Chester White pigs for ninety-nine days in order to compare the effect of fermented bran in a pig's ration. Lot I received fermented bran and skim milk; Lot II received unfermented bran and skim milk. The bran was steamed in a barrel and left for ten days before it was used. It is said to be the practice of some New Hampshire farmers to allow bran to ferment before it is fed to pigs, and this experiment was conducted in order to test the value of this practice. The pigs on fermented bran seem to have an advantage in the economy of gain, but their gains were smaller.

Wide and Narrow Rations.

The Wisconsin Station recently reported four experiments, the object of which was to compare the feeding value of wide and narrow rations. The first compared a ration of equal parts of corn meal and skim milk with one of equal parts of ground pease and wheat middlings plus an equal weight of skim milk. The pigs were Poland Chinas and Large Yorkshires, both breeds being represented in each lot. Each lot had a pen 12 feet square, having a clay floor, and opening into a yard

of the same size. Salt and wood ashes were often given.

The second experiment compared a ration of equal parts of corn meal and ground rye with one composed of one-third ground pease and two-thirds wheat shorts. The meal was mixed with water just before feeding and formed a thin slop. The pigs had access to coal ashes and salt, and by subdividing the feeding pens at meal time each pig was fed separately. A pen 12 feet square, with clay floor, and opening into a small yard was allowed each lot. There were 10 pigs—2 Berkshires, 2 Poland Chinas, 2 Yorkshires and 4 crossbred "razorback" Poland Chinas. These crosses were by an Indian Territory native boar (the typical razorback of the South), out of a "fine-boned, short-bodied Poland China sow." The lots were as equal as possible as regarded size, age, condition, and breed.

In the third experiment pea meal and corn meal were compared. The pigs used were Yorkshires, Berkshires, razorbacks and crosses of the razorback with Berkshires and Poland Chinas. They were divided into lots as nearly equal in all respects as possible, and were confined in a similar manner to those in the preceding experiment.

The fourth experiment also compared ground pease and corn meal. The pigs were Berkshires, Poland Chinas, razorbacks, and crosses of these lard type breeds with razorbacks. The grain was made into a slop just before feeding time and the pigs were confined in a similar manner to those in the preceding experiment. Each pig had wood ashes and salt and a plentiful supply of water.

Features of the Experiments.

During the last two years of the pig-feeding experiments where the comparison of breeds was studied, the Iowa Station fed two lots of similarly bred Duroc Jersey pigs to compare wide and narrow rations.

The most striking feature of these results is the advantageous showing of the pigs on the wide rations. In the Wisconsin tests those pigs on corn meal and skim milk made larger, more rapid, and more economical gains than those on pease, middlings, and skim milk, and the same was true of those on corn meal and rye compared with pease and shorts. The rations were not excessively unbalanced in either case, the wide ones being 1:7.7 and 1:8.2 and the narrow ones 1:4.1 and 1:3.6. In both Iowa experiments there is a decided advantage in favor of the pigs receiving the wide rations. They made the largest and most rapid gains, fed more economically, both in feed eaten and money cost of feed, but sold at the same price on the market. The third and fourth Wisconsin experiments gave better returns for pease alone (a narrow ration) than for corn alone (a decidedly wide ration). These tests show, pound for pound, a greater value for pease than for corn, but it is suggested that, considering market prices of feed, corn is the cheaper. The better appetite of the pease-fed pigs was remarked upon in both tests, but especially in the last one. Some investigators have not found pease to be successful when fed alone. Day states that at Guelph pea feeding resulted in poor gains and unthrifty animals, but feeding a mixture of 3 parts pea meal and 1 part middlings gave good gains and produced excellent bacon.

The effect of the narrow rations on the external appearance of the pigs was noted in the Wisconsin experiments. Toward the end of the experiment, when pea meal and shorts were compared with corn meal and rye meal, the luxuriant hair and smoother flesh of the pea-fed pigs were remarked upon. The corn-fed pigs were less smooth, had deeper wrinkles, and the flesh showed a tendency to be soft and roll over the shoulders and flanks.

(Continued next week.)

A NATIONAL PURE FOOD BILL.

The more the disinterested observer looks into this "pure food question," the more positive he is likely to become that the authorities and the private citizens behind the "pure food movement" have all gone the wrong way to work, says the "Merchants' Review." So-called pure food laws are not needed, nor have they for many years been needed, for the protection of the public health as against adulterated food—the health boards have been competent to do that. What are health departments for, if not to seize unwholesome food and, if necessary, prosecute the vendors? This duty, however, does not satisfy the more radical pure-fooders—they want protection for the manufacturer and the producer whose products are undersold by a more or less bogus article, which may be a perfectly wholesome product nevertheless.

Now, when anybody urges the view that the protection of the interests of the producer and the packer is not exactly the proper duty of Government, the pure-fooder looks disgusted and asks whether the health of the public is not to be considered. Surely it is, but that object has long been the province of the health boards. Every summer many pounds of bad meat, fish, fruits, vegetables and milk are condemned and destroyed, in New York City alone, and the officers whose duty it is to seize this unwholesome food are quite competent to handle unwholesomely adulterated food products. That they seldom if ever do so is proof enough for the unprejudiced mind that the necessity for such action does not often exist.

That is to say, the demand for pure food legislation is more fraudulent than any products ever found in the market, for there is no occasion for the passage of more health laws, and the true character of latter-day food legislation can be judged from a study of the titles of the various State food acts. The national pure food bill is even a greater piece of humbug than any of the State food acts it is intended to supplement. It cannot even do what it purports to do, and if there is any doubt on that head let the doubter read that section of the bill which speaks of original packages.

Imagine a shipper sending a lot of unlabeled canned goods from Baltimore to Indiana—what is to hinder the receiver from pasting California labels upon the cans and deceiving the public? Not the national pure food law. Similarly, if adulterated spices are shipped in barrels under honest labels, and, upon being received in another State than that in which the shipping place is situated, the goods are repacked in tins and labeled as pure goods, the national pure food law could not stop the practice nor punish those guilty of the impertinence.

PROPOSALS

PROPOSALS FOR INDIAN SUPPLIES.

—Department of the Interior, Office of Indian Affairs, Washington, D. C., March 21, 1904.—Sealed proposals, indorsed "Proposals for beef, flour, etc.," as the case may be, and directed to the Commissioner of Indian Affairs, 265-267 South Canal Street, Chicago, Ill., will be received until 1 o'clock p. m., of Tuesday, May 3, 1904, for furnishing for the Indian Service beef, flour, bacon, beans, coffee, sugar, rice, tea and other articles of subsistence; also for groceries, soap, baking powder, crockery, agricultural implements, paints, oils, glass, tinware, wagons, harness, leather, shoe findings, saddlery, etc., school supplies, and a long list of miscellaneous articles. Sealed proposals, indorsed "Proposals for rubber goods, hardware, etc.," as the case may be, and directed to the Commissioner of Indian Affairs, 602 South Seventh Street, St. Louis, Mo., will be received until 1 o'clock p. m. of Thursday, May 5, 1904, furnishing for the Indian Service rubber goods, boots and shoes, hardware and medical supplies. Sealed proposals, indorsed "Proposals for blankets, woolen and cotton goods, clothing, etc.," as the case may be, and directed to the Commissioner of Indian Affairs, Nos. 119-121 Wooster Street, New York City, will be received until 1 o'clock p. m. of Tuesday, May 24, 1904, for furnishing for the Indian Service blankets, woolen and cotton goods, clothing, notions, hats and caps. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished on application to the Indian Office, Washington, D. C.; the U. S. Indian warehouses, 119-121 Wooster Street, New York City; 265-267 South Canal Street, Chicago, Ill.; 815 Howard Street, Omaha, Neb.; 602 South Seventh Street, St. Louis, Mo.; the Commissaries of Subsistence, U. S. A., at Cheyenne, Wyo., and St. Paul, Minn.; the Quartermaster, U. S. A., Seattle, Wash.; the postmasters at Sioux City, Tucson, Portland, Spokane and Tacoma, and the Manufacturers' and Producers' Association of California, San Francisco, Cal. Bids will be opened at the hour and day above stated, and bidders are invited to be present at the opening. The Department reserves the right to determine the point of delivery and to reject any and all bids, or any part of any bid.

W. A. JONES, Commissioner.

PROPOSALS FOR SUPPLIES.

—Department of the Interior, Washington, D. C., April 2.—Sealed proposals (in duplicate) will be received at this Department until 2 o'clock p. m., Thursday, May 5, 1904, and will be immediately opened thereafter, for furnishing the following classes of supplies, etc., for the Department of the Interior and the Civil Service Commission during the fiscal year ending June 30, 1905, to wit: (1) for fuel and ice; (2) for furniture, carpets and other miscellaneous supplies; (3) for stationery. At the same time and place proposals will be received for such meats, groceries, dry goods, shoes, drugs, paints, hardware, fuel, lumber, chemicals, laboratory apparatus, plumbing, electrical, engraving, photographic supplies, etc., as may

be required by the Government Hospital for the Insane, the Geological Survey, the Howard University, and the U. S. Capitol Building and Grounds, respectively, during the fiscal year above indicated. Proposals will also be received for the washing of towels and for the purchase during the same period of the waste paper of the Department of the Interior. Bids must be made on Government blanks. All bids (except those for the purchase of waste paper) accepted and contracts awarded subject to an appropriation by Congress to meet the expense. Forms of proposals, etc., will be furnished on application; requests for blanks must designate the classes of supplies upon which it is proposed to bid. All bidders are invited to be present at the opening. E. A. HITCHCOCK, Secretary. 4t

PROPOSALS FOR BEEF AND VEGETABLES.

—Governor's Island, N. Y., March 31, 1904. Sealed proposals, in triplicate, will be received by commissaries of following posts, respectively, until 11 A. M., April 30, 1904, and then opened, for furnishing and delivering fresh beef required during YEAR beginning July 1, 1904: McKinley, Preble, Williams, Me.; Constitution, N. H.; Ethan Allen, Vt.; Springfield Armory, Watertown Arsenal, Banks, Revere, Rodman, Strong, Warren, Mass.; Adams, Greble, Mansfield, R. L.; Trumbull, Ct.; Madison and Plattsburg Barracks, Watervliet Arsenal, West Point, Jay, Hamilton, Niagara, Porter, Schuyler, Slocum, Terry, Totten, Wadsworth, Wood, H. G. Wright, N. Y.; Hancock, Mott, N. J.; Allegheny, Frankford Arsenals, Pa.; DuPont, Del.; Howard, McHenry, Washington, Md.; Washington Barracks, D. C.; Hunt, Monroe, Myer, Va.; Henry Barracks, San Juan, P. R., and also by Commissary, Post of San Juan, P. R., for delivery at San Juan of refrigerated beef required at all Porto Rican posts. Proposals will be received and opened at same time at respective points named for beef to be delivered at temperature not greater than 50 degrees Fahrenheit. Also proposals for fresh vegetables (potatoes and onions) required during SIX MONTHS, beginning July 1, 1904, will be received and opened at same time at Ethan Allen, Vt.; West Point, N. Y.; Monroe, Va.; Henry Barracks, San Juan, P. R. Information furnished on application to commissaries at respective places. Envelopes containing proposals must be marked "Proposals for Beef (or vegetables)" to be opened April 30, 1904," and must be addressed to commissary at place to be supplied. EDWD. E. BRAVO, Lt. Col., Chief Com'y. April 2, 9, 16 & 23

PROPOSALS FOR SUBSISTENCE STORES.

—Office Purchasing Commissary, U. S. Army, 39 Whitehall Street, New York City, N. Y., April 9, 1904.—Sealed proposals for furnishing and delivering subsistence stores in this city for the month of May, 1904, will be received at this office until 11 o'clock a. m. on April 19, 1904. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores opened April 19, 1904," addressed to Major D. L. BRAINARD, Commissary, U. S. A. April 9, 16

TRADE GLEANINGS

A. F. Gallun & Sons will build a tannery in Milwaukee, Wis., to cost \$20,000.

Latrobe Provision & Packing Company, Latrobe, Pa., capital \$60,000, has been incorporated.

Armour & Company will erect a branch packing house and cold storage plant in Wilmington, Del.

Akron Soap Company, Akron, O.; capital \$50,000. Adam Duncan, E. E. Otis and others, incorporators.

Armour & Company will remodel a building in Helena, Ark., and install a complete packing and cold storage plant.

Kentwood Oil Mill & Manufacturing Company, Kentwood, Ia., will build a plant. Charles A. Kent is president.

Warren Provision Company, Warren, O.; capital \$100,000. C. C. Chryst, O. R. Grimmesy and others, incorporators.

An addition will be built to the Armour packing house at Front and West streets, Wilmington, Del., to cost \$12,000.

Aug. Warner Commission Company, St. Louis, Mo.; capital \$10,000. J. Henry Cordes, Aug. Warner and others, incorporators.

Brooklyn Produce & Supply Company, Brooklyn, N. Y.; capital \$5,000. E. D. Coats, F. A. McKibben and H. W. McChesney, directors.

Meat Dealers' Association, Baltimore, Md.; capital \$10,000. Frank D. Pullen, Charles E. Weaver, John F. Dalton and others, incorporators.

Birmingham Hide & Tallow Company, Birmingham, Ala.; capital \$2,500. J. D. Taylor, president; A. H. Taylor, secretary and treasurer.

Kennedy, King & Company, New York City; capital \$75,000. R. J. Kennedy, H. King and James Smith, directors. To deal in food products.

A. H. Marsh has been making extensive improvements in his packinghouse in Peoria, Ill., and had installed an ice making and cold storage plant.

F. H. & S. T. Young Co., Charlestown, Mass.; capital \$25,000. S. T. Young, president; F. H. Young, secretary and treasurer. Provision and general wholesale and retail grocery business.

Weaver & Company, of Cuthbert, Ga., have made arrangements with the Central Railway Company to put in a large oil mill on the railroad's property there. They will erect the plant at once.

The capital stock of the Mitchell County Fertilizer Company, Camilla, Ga., has been increased from \$35,000 to \$50,000 and the company will at once begin the erection of an oil mill building, doubling its present capacity, and also put in an ice plant and a \$2,000 grist mill.

The Cochrane oil mill and ginnery, which was recently organized in Cochran, Ga., has bought machinery and will soon be in readiness for handling the coming season's product. The plant will be located near the Southern depot, where a spur track will be run. The capitalization of the concern is \$25,000, but it expects to shortly increase it. This is an enterprise long needed in Cochran, and the outlook for its success is good.

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MARCH EXPORT FIGURES

Following are the figures of the Bureau of Statistics, Department of Commerce and Labor, showing the exports of cattle and provisions for the month of March, 1904, as compared with those of the same month of 1903; also the comparative figures for the nine months ending with March. These figures, as usual, include only the principal customs districts and comprise about 97 per cent. of the total exports. The showing is as follows:

Cattle.—March, 1903, 24,805 head; value \$2,291,646; March, 1904, 41,690 head; value \$3,767,162. For nine months ending March, 1903, 212,634 head; value \$18,934,745; same period, 1904, 361,664 head; value \$29,848,012.

Hogs.—March, 1903, 306 head; value \$3,497; March, 1904, 233 head; value \$2,724. For nine months ending March, 1903, 1,464 head; value \$14,490; same period, 1904, 3,332 head; value \$28,812.

Sheep.—March, 1903, 14,025 head; value \$86,008; March, 1904, 41,426 head; value \$282,744. For nine months ending March, 1903, 130,736 head; value \$798,120; same period, 1904, 211,752 head; value \$1,352,250.

Canned Beef.—March, 1903, 4,993,476 lbs.; value \$501,040; March, 1904, 5,640,537 lbs.; value \$554,620. For nine months ending March, 1903, 60,978,742 lbs.; value \$6,355,770; same period, 1904, 48,912,146 lbs.; value \$5,015,630.

Fresh Beef.—March, 1903, 23,426,706 lbs.; value \$2,180,987; March, 1904, 28,214,083 lbs.; value \$2,544,978. For nine months ending March, 1903, 178,822,373 lbs.; value \$17,968,942; same period, 1904, 223,876,156 lbs.; value \$20,076,427.

Salted, Pickled and Other Cured Beef.—March, 1903, 5,707,089 lbs.; value \$408,208; March, 1904, 5,203,702 lbs.; value \$293,523. For nine months ending March, 1903, 39,899,039 lbs.; value \$2,992,457; same period, 1904, 43,024,516 lbs.; value \$2,474,381.

Tallow.—March, 1903, 2,643,227 lbs.; value \$153,113; March, 1904, 3,667,679 lbs.; value

\$178,484. For nine months ending March, 1903, 17,133,382 lbs.; value \$1,053,211; same period, 1904, 58,705,784 lbs.; value \$2,937,792.

Bacon.—March, 1903, 15,170,538 lbs.; value \$1,603,755; March, 1904, 24,016,611 lbs.; value \$2,398,055. For nine months ending March, 1903, 167,856,975 lbs.; value \$18,017,743; same period, 1904, 193,012,156 lbs.; value \$18,955,002.

Hams.—March, 1903, 17,166,063 lbs.; value \$2,046,935; March, 1904, 14,794,279 lbs.; value \$1,637,818. For nine months ending March, 1903, 156,225,803 lbs.; value \$18,886,408; same period, 1904, 144,618,168 lbs.; value \$16,813,891.

Fresh, Salted and Pickled Pork.—March, 1903, 9,037,544 lbs.; value \$1,000,786; March, 1904, 12,136,742 lbs.; value \$1,011,022. For nine months ending March, 1903, 72,301,804 lbs.; value \$7,444,323; same period, 1904, 88,761,443 lbs.; value \$7,749,544.

Lard.—March, 1903, 40,966,463 lbs.; value \$4,215,088; March, 1904, 43,857,196 lbs.; value \$3,634,591. For nine months ending March, 1903, 378,795,289 lbs.; value \$39,551,836; same period, 1904, 420,049,589 lbs.; value \$35,419,610.

Oleo Oil.—March, 1903, 18,421,622 lbs.; value \$1,736,058; March, 1904, 18,654,044 lbs.; value \$1,508,983. For nine months ending March, 1903, 88,462,937 lbs.; value \$8,594,074; same period, 1904, 117,204,518 lbs.; value \$9,338,709.

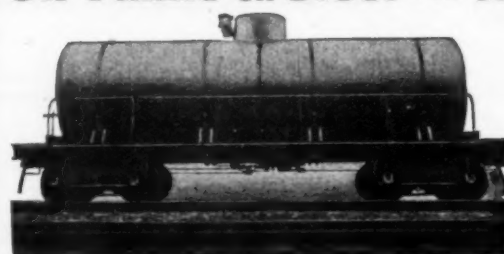
Oleomargarine.—March, 1903, 842,037 lbs.; value \$85,062; March, 1904, 1,262,300 lbs.; value \$119,026. For nine months ending March, 1903, 4,539,482 lbs.; value \$480,010; same period, 1904, 4,542,449 lbs.; value \$441,000.

Butter.—March, 1903, 1,768,594 lbs.; value \$284,994; March, 1904, 2,108,397 lbs.; value \$335,797. For nine months ending March, 1903, 6,228,364 lbs.; value \$1,121,655; same period, 1904, 8,189,737 lbs.; value \$1,337,030.

Total Exports of Provisions.—March, 1903, value \$14,353,561; March, 1904, value \$14,461,672. For nine months ending March, 1903, value \$123,828,662; same period, 1904, value \$122,193,927.

Total Exports of Cattle, Hogs and Sheep.—March, 1903, value \$2,381,151; March, 1904, value \$4,052,630. For nine months ending March, 1903, value \$19,747,355; same period, 1904, value \$31,229,074.

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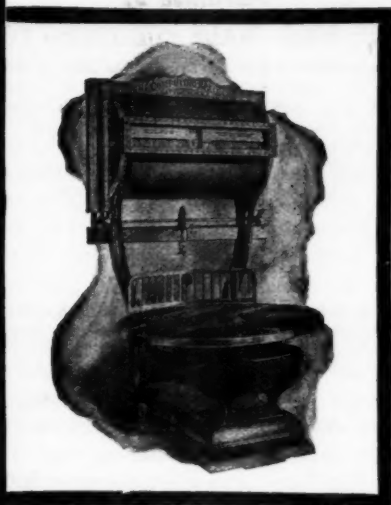
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COLD STORAGE, Floor A, Produce Exchange NEW YORK.

EXPORTS SHOWN BY STEAMERS.

Following were the exports of commodities from New York to Europe for the week ending April 9, 1904, as shown by Lunham & Moore's statement:

Steamers.	Oil			—Beef—			—Lard—		
	Cake.	Cheese.	Bacon.	Butter.	Tcs.	Bbla.	Pork.	Tcs.	Pkgs.
Etruria, Liverpool	2199	274	850	300	100	132	800	
Oceanic, Liverpool	679	1520	195	20	58	1655	
Amnenian, Liverpool	1772	2046	71	439	527	3778	
St. Louis, Southampton	452	1694	208	5	680	
Minnetonka, London	8600	234	538	50	9508	
Wells City, Bristol	2791	54	10	1300	
Ohio, Hull	1163	1015	785	8652	
Columbia, Glasgow	335	274	100	102	125	5	50	
Laurentian, Glasgow	742	405	100	46	50	
Pennsylvania, Hamburg	981	25	155	625	3595	
Potsdam, Rotterdam	10522	25	5	25	800	5215	
Finland, Antwerp	4290	75	60	13	50	
British Princess, Antwerp	5701	55	55	185	2901	
Barbarossa, Bremen	160	
Princess Alice, Bremen	100	181	2901	
Bordeaux, Havre	448	
Kentucky, Baltic	250	25	215	15	484	150	
California, Mediterranean	981	
Patria, Mediterranean	500	25	60	150	
Prinzess Irene, Mediterranean	238	125	1075	
Citti di Napoli, Mediterranean	10	15	
Palatia, Mediterranean	65	855	
Pawnee, Mediterranean	90	690	305	
Lichtenfels	846	
Total	25445	16961	8034	2091	769	581	792	4616	44416
Last week	25853	17776	4803	2004	409	813	682	3995	25406
Same time in 1903	22127	3066	5750	2191	442	1135	940	5877	57352

CANADA A GROWING RIVAL.

Canadian government reports for 1903, just issued, show that that country is beginning to figure heavily as an export rival of the United States. The total value of Canada's exports of wheat, cattle, pork, bacon and hams, oats, meal, hay, pease, cheese, butter and eggs alone has increased in round numbers more than \$60,000,000 since 1896, namely, from \$39,000,000 to \$99,000,000. The chief increases in detail in round numbers are: Wheat, \$5,000,000 to \$24,000,000; cattle, \$7,000,000 to \$11,000,000; pork, bacon and hams, \$4,000,000 to \$16,000,000; oats, \$273,861 to more than \$2,500,000; cheese, \$13,000,000 to \$24,000,000; butter, a trifle more than \$1,000,000 to just short of \$7,000,000; eggs, from \$807,086 to \$1,436,130. The increase in Canadian production in the above period was larger than the export figures indicate. The growth of population and the greater prosperity of the people generally added enormously to the home consumption. Improved methods of farming and the progress made by Canadian farmers in managing the forces of nature for their advantage and profit are bearing fruit.

CANADIAN QUARANTINE RULES.

New regulations governing the importations of live stock have been adopted by the Canadian government. All animals subject to quarantine must be entered at quarantine stations, such as Niagara Falls, Windsor and Sarnia. Animals subject to inspection only may enter in Ontario at the ports of Cornwall, Prescott, Brockville, Toronto, Bridgeburg, Sault Ste. Marie and Port Arthur. Persons contemplating the importations of animals from any country except the United States must first obtain a permit. The periods of quarantine are as follows: On all cattle imported from Great Britain, Ireland or the Channel Islands, 60 days. The cattle from all other countries except the United States and Mexico, 60 days. On all sheep and goats from countries other than the United States, 15 days. On all swine imported except from the United States, for immediate slaughter, 15 days.

EXPORTS OF PROVISIONS

Exports of hog products from Atlantic ports for week ending April 9, with comparative tables:

PORK, BARRELS.			
	Week April 9, 1904.	Week April 11, 1903.	Nov. 1, 1903, to April 9, 1904.
United Kingdom	946	824	22,718
Continent	672	706	9,495
So. and Cent. Am.	80	585	10,323
West Indies	506	1,142	30,148
Br. No. Am. Col.	3	13	5,785
Other countries	12	33	1,597
Totals	2,219	3,303	80,046

BACON AND HAMS, POUNDS.			
United Kingdom	9,836,003	8,159,719	232,970,560
Continent	1,681,905	817,424	36,819,484
So. and Cent. Am.	70,000	120,275	3,081,953
West Indies	180,700	164,046	6,082,230
Br. No. Am. Col.	3	13	26,625
Other countries	9,600	6,825	899,975
Totals	11,778,808	9,268,289	279,830,827

LARD, POUNDS.			
United Kingdom	4,663,665	5,733,267	117,763,579
Continent	4,494,438	3,813,987	149,214,261
So. and Cent. Am.	269,109	518,725	8,498,883
West Indies	718,185	545,000	15,730,425
Br. No. Am. Col.	3,880	530	170,650
Other countries	54,970	25,640	1,701,306
Totals	10,204,238	10,438,049	293,068,905

RECAPITULATION OF WEEK'S EXPORTS.

	Pork, bbla.	Bacon and Hams, lbs.	Lard, lbs.
New York	1,909	3,940,500	4,711,580
Boston	118	3,326,735	1,122,330
Portland, Me.	2	1,063,025	650,000
Philadelphia	100	322,800	377,236
Baltimore	175	1,396,498	1,899,031
New Orleans	65	29,473	55,650
Newport News	150	848,936
Galveston	62,950
St. John, N. B.	697,200	316,400
Mobile	72,575	160,125
Totals	2,219	11,778,808	10,204,238

COMPARATIVE SUMMARY.

	Nov. 1, 1903, to Apr. 9, 1904.	Nov. 1, 1902, to Apr. 10, 1903.	Increase.
Pork, pounds	16,069,200	14,284,600	1,784,600
Bacon & hams, lbs.	279,830,827	285,582,344
Lard, pounds	293,068,905	290,246,800	2,822,105

OCEAN FREIGHT.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100
Canned meats	7/6	12/6	16c
Oil cake	6/3	3/	12c
Bacon	7/6	12/6	16c
Lard, tierces	7/6	12/6	16c
Cheese	30/	35/	2 M
Butter	25/	30/	2 M
Tallow	7/6	15/	16c
Beef, per tierce	1/6	2/6	16c
Pork, per bbl	1/3	2/0	16c

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The NATIONAL PROVISIONER NEW YORK AND CHICAGO

MARKET SLOWLY REACTS

It seems that the fact of a run of 420,000 hogs at leading centers last week, as compared with 300,000 for the week before, in connection with the falling off of foreign orders, was seized upon as a weapon for momentarily throwing down the lard market and, incidentally, the provision market. The hog run of three weeks ago was 370,000, so that the run of last week and that of the week before averaged 360,000, or 10,000 less than the run of the week before that. The run this week will fall much shorter than that of last week. The market has somewhat caught its breath and is moving up again.

The whole list has picked up tone. The grain market has had some influence, but not as much as at other times. The export clearances still have a tendency to ease the market. Home purchasing was slow. The slump in trading has caused stocks to accumulate somewhat at centres. Hog prices hold well in the face of the decline in lard and provisions. Hogs last week averaged around \$5.30 per 100 lbs., \$5.30 the week before and \$5.20 the week preceding that. Hog prices have not receded in comparison. They held up stubbornly. This fact alone has given hope and renewed strength to the upward trend which has set in in the provision market.

MEAT COMES NEXT

Every indication points to the truth of rumor on the inside of well-informed newspaper circles that meat will be used as a bait with which to catch votes. The Northern Security Company's case has been disposed of by the courts. "The 'beef trust' next," is the order from the vituperators. Resolutions in Congress, public attacks by vote hunters and the belching of the "yellow press" indicate that the meat industry is to be made the excuse for more "trust" clamor.

The people are becoming wise and the meat trade does not now suffer the loss in business, it once did from these untruthful and time-serving howls. Still, these slanders are to be regretted. The meat interests would welcome any business inquiry or investigation which sought the truth for its own sake, and will aid Secretary Cortelyou in any honest search. The packers, however, object to a public hippodrome performance, which serves to give notoriety to newspapers that have no higher motive than the acquirement of circulation. The packers will not disclose their business secrets, processes and business methods to their opponents, or to satisfy the morbidity of idle curiosity. No

one will. The matter of prices is another thing. But the hunting for votes through the stomach of the *hoi polloi* is low and detestable. However, meat prepare for it.

WE EAT TOO MUCH

"We eat too much." That will be the burden of Prof. Chittenden's report on his food experiments at Yale University's Sheffield Scientific School. The experiments show this conclusion in a negative and a positive sense. The poor man and the great middle classes eat too much for too little. That is, they fill themselves with unwholesome trash and obtain a minimum of nutrition at the expense of wearing out and impairing their digestions. The better classes, on the contrary, gorge themselves with rich foods, forcing indigestion and dyspepsia from another cause.

The average good liver usually measures his diet by the capacity of his waist band and lets his distended interior give the first intimation to cease. "I am full," he says to himself, and stops. There is, of course, a wide difference between eating enough and eating sufficient. The average diner does not bother to draw the line between necessity and capacity. He usually leans to the latter and fills up on the food at hand. It may be of value to know just how many ounces of this or that makes the ideal meal. To get the hungry mortal to stop right there, while he is yet comfortable and the food is tempting, is another matter. If science could eliminate the unwholesome in our provender and thus pave the way for the stronger and more wholesome diet, Prof. Chittenden's experiments might be of service. We eat too much. But whether we get too much nutriment from that quantity is a question. The average "too much" meal yields too little food value.

FARCICAL PURE FOOD LAWS

Already the finger of the conflicting interest is found tracing its modifications in the national pure food bill, originally introduced in the House by Representative Hepburn. This has been displaced in the Senate by the McComber bill. That is the usual treatment of such measures, and such meddling produces the usual result—a farcical law. The claim has heretofore been made that no pure food law can be passed which has not the support or the approval of certain interests. That is only another way of saying that either certain Congressmen have been elected by those interests, are in their pay or are financially interested with them. Neither the Congressmen nor the interests affected care to admit any one of the above alternatives. It now looks as though the Hepburn bill will be a mutilated statute or a pure food corpse before the final vote on it in Congress.

HIGH POULTRY AND EGGS

The recent scarcity of eggs is due to a very simple cause. Experience has taught that a long, cold winter following a chilly summer always produces a scarcity of eggs and poultry. Science has stepped in with the explanation for this. The eggs of such a season are largely infertile or their germs are weak. Therefore, the incubator fails of its expected duty. The weather tabulator shows that last year was generally wet and cold. The production of poultry became scant because of the state of the egg supply. The pullets of that year were comparatively fewer, and therefore there was a shortage of hens for the fall laying of last year and the early spring laying of 1904. This was not only true in this country, but largely throughout Europe.

This fact not only influenced the egg market, but has influenced the price and supply of poultry, largely accounting for the present persistently average high market for chickens of all grades. When we have a spring and summer of long, chilly, wet days like that of 1903, which suggest overcoats and fires, the trade may expect an egg and poultry shortage during the following year with high prices prevailing for those products. Last year we had practically no summer.

GERMAN COMMERCIAL CRAFT

Germany's commercial ambitions and virtual commercial leadership of the Continent naturally attract attention to her merchant marine or ocean commerce carrying capacity. While the tonnage of Germany's North Sea and Baltic merchant marine has sensibly increased, the tendency of the Fatherland is toward trans-oceanic trade. The net tonnage capacity of her ships of commerce in 1875 was 1,446,000 tons; of this 569,000 tons were of steam vessels. The net tonnage had increased to 3,307,000 in 1895 and to 5,070,000 tons in 1902; of this 4,497,000 tons were of steamships. The sailing craft are of minor importance. The regular liners have also gradually superseded the tramp steamers, which at one time hauled so much of Germany's trans-oceanic trade.

There were in course of construction last year 268 steamships and 209 sailing vessels. The ocean-goers are of heavier tonnage and greater speed. The 268 steamers have a gross tonnage of 365,000 tons. One incentive which Germany offers to her merchant-marine is the postal subsidy. The China, Japan and Australian route receives \$1,130,000 as an annual subsidy. The line to South Africa gets \$321,000 annually. Many other routes are richly subsidized. Germany's trade policy is an economic campaign in which both the country's industrial interests and its statecraft are working in harmony as business partners.

TECHNICAL AND SCIENTIFIC

ACIDITY IN HIDE POWDER.

The acidity of hide powder is tested at the Research Station at Freiberg in the following manner: Two grams of air-dried powder are left to soak in 50 cc. of water for about two hours. Azolithmin solution is added to color the whole distinctly red, and the contents of the beaker are titrated with decinormal sodium hydroxide solution till a permanent blue color is obtained, the result being calculated as acetic acid. It is usually about 0.15 per cent.

CHEMICAL NATURE OF BUTTER FAT.

In the course of an investigation of the chemical nature of butter produced in Great Britain, which was instituted by the board of agriculture for the information of a departmental committee, observation has shown that the chemical nature of butter fat is dependent, to a certain extent, on the climatic influences to which the cows are exposed, on the nature and amount of the food supplied and on the breed, period of lactation and idiosyncrasy of the individual cow.

TOILET SOAP PERFUMES.

For agreeable, and at the same time, low-priced, combinations of oils to perfume toilet soaps, the following are recommended—parts by weight:

Oils of lavender, 40; caraway, 40; cassia, 20; clove, 20; fennel, 10; peppermint, 10. Or: Lemongrass, 30; citronelle, 20; clove, 10; cassia, 5. Or: Clove, 100; patchouli, 50; citronella, 50; peppermint, 10; cassia, 50; artificial bitter almond, 25. Or: Citronella, 100; anise, 20; saffron, 30; cassia, 10; clove, 10; peppermint, 20.

COMPOSITION OF ROMAN CEMENT.

The analysis of a number of the best Roman cements of French origin gave the following mean proportions of essential constituents: Silica, 23 per cent.; alumina and ferric oxide, 13; lime and magnesia, 59; sulphur trioxide, 3; or a ration of acids to lime and magnesia 39:59. A corresponding synthetic cement may be prepared from 259 parts (30.2 per cent.) of kaolin and 600 parts (69.8 per cent.) of calcium carbonate, made up into briquettes and burned at 1190 to 1250 degrees. If materials free from iron be used, a perfectly white product will be obtained, and this, when ground to powder, exhibits excellent hydraulic properties, though in the state of lumps it seems to react but very slightly with water. The technical difficulties in the way of firing mixtures rich in lime are overcome by adding a small quantity of calcium sulphate to the ingredients. This method furnishes highly energetic cements and allows of greater variations in compounding the mixtures.

PRESERVATION OF MEAT.

The result of extensive experiments on the preservation of raw meat are published by A. Babes in the Munich "Medical Weekly." The following process was adopted, and its results are said to have proven successful: Pieces of meat, having a smooth surface, were suspended in a 2 per cent. solution of per-

manganate of potash for from 20 to 30 seconds, and afterwards hung in a dry and airy room for three days. The surface of the meat proved to be quite dry after this time, forming a protecting layer insulating the meat inside. No second dipping was required in cases where the meat was cut up afterwards and the fresh surfaces exposed to the air; but pure and fresh air must be provided wherever the meat is stored. The handling of the meat by hand does not endanger it in any way, as even an application of bacterial growth could not develop on the meat. Meat preserved in this manner is said to possess aseptic as well as antiseptic properties caused by a lactic acid fermentation.

MISTAKES IN SOAP ANALYSIS.

The determination of the percentage of the fatty acids in a soap is generally one of the simpler analytical procedures, says Dr. F. Goldschmidt in *Seifenfabrikant*, and yet in the case of cocoanut oil and palm kernel oil soaps there are certain peculiar difficulties that render the results of the usual quantitative analyses quite untrustworthy. As is well known, cocoanut oil and palm kernel oil differ from all other soap stocks by their exceptionally high proportion of certain very volatile, fatty acids, and in the ordinary methods of determining the fatty acids of a soap it is indispensable to subject the separated fatty acids to a drying process before weighing them. But in this drying process a very considerable proportion of the fatty acids of cocoanut and palm kernel oil are volatilized. Thus it has been determined that in the case of a cocoanut oil soap of 65 per cent. fatty acid content, after four hours' drying of the fatty acids, only 43½ per cent. of fatty acids were left behind.

TESTING GLYCERINE FOR IRON.

The presence of iron in glycerine is very objectionable, as anything more than a very faint trace gives an unsightly preparation with tannic acid, says E. Doward in the *Chemist and Druggist*. It would be advisable to have a definite test in the B. P. for it. The test I have been using for a number of years, and which has always given perfect satisfaction, is performed as follows: Pour about 75 c. c. of glycerine into a Nessler glass; to this add 2 c. c. of a 5 per cent. solution of tannic acid, and make the mixture up to 100 c. c. with water. After mixing thoroughly, the liquid is allowed to stand for fifteen to twenty minutes. The color is then noted by placing the Nessler glass on a white tile in a good light, and looking through the column of liquid from above. At the most there should only be a slight darkening in color. The tannic acid solution should con-

tain 20 per cent. of alcohol to prevent decomposition. Glycerine which will stand this test is now easily obtainable. Some samples when examined by the method turn to an almost inky blackness, and a great number give a very distinct darkening.

DESTROYING BEEF "MEASLES."

The "measles" of beef are, as is well known, the embryo form of what becomes, when transferred into other animal systems, the tape-worm. They occur in beef in cysts or small bladders, easily visible with the unaided eye. Prof. Hoffman, the police veterinarian of Berlin, Germany, recommends the destruction of the "measles" by the application of refrigeration in closed boxes, which latter are divided into separate compartments for the reception of alternate layers of the meat and a refrigeration mixture.

For such a mixture ice and crude salt are recommended in much the same manner as is usually adopted for refrigerator cars or ice cream freezers. The boxes are provided also with stop cocks to facilitate the withdrawal of the molten ice. The meat is left in these boxes for a period of twenty-one days, when, it is claimed, it can be sold and used as prime beef with impunity and without danger of evil effects.

CORROSION OF STEAM BOILERS.

The internal corrosion of steam boilers by rusting, generally attributed to the action of purely chemical agents, is more often due to feeble electric currents set up by the differences in potential between the iron and any other more negative metals which may be present—for instance, copper—says J. Reischler. Even if no metal other than iron be present, there are distinct differences of potential between the various forms of irons used in the construction of the boilers, and even between different portions of the same plate, by reason of the different proportions of carbon contained in the metal. As an instance of this, it is remarked that wrought iron rivets in cast iron plates are frequently corroded. The strains produced in iron by drawing or pressure also cause differences in chemical activity, and for this reason plates with punched rivet holes are less permanent at those spots than plates with drilled holes.

Further, electrical currents may be set up by thermo-electric phenomena caused by differences in temperature in various parts of the boiler. Once corrosion has been started it will be continued, owing to the difference of potential between the iron and its oxide. Plates of zinc suspended in the boiler will themselves become rapidly corroded, thus saving the iron because of their more positive nature.

Page 48 contains matter of interest to employer and employee. Look it up.

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QUERIES AND ANSWERS

(CONDUCTED BY M. D. SLIMMER, Ph.D.)

If you are in doubt on any question appertaining to your business, ask us freely. If the question involves expert, technical or scientific knowledge it will be referred to a specialist. This column is yours. Address all communication to the Question Editor, National Provisioner, New York.

ECONOMY IN POWER PLANTS.

L. H. CINCINNATI.—We believe that we are not getting the greatest economy out of our power plant. We wish that you would at some time briefly discuss some of the features entering into this question.

The study of economy in industrial operations from the point of view of the power plant properly falls into three subdivisions. First, the study of the fuel employed along with the conditions under which the same is used; secondly, the quality of the water supply for boiler purposes; and, lastly, a consideration of lubricating oil.

Of the three, the most needed and most fruitful in results, but also probably the most neglected item in the study of economy in power plants, is the fuel used. The item of fuel offers probably greater opportunities for economy than any other item about the average industrial plant. A saving of only \$10 a week means \$500 a year, which would be equal to the gross earnings of an investment of, say, \$5,000.

For the sake of brevity, only coal will be discussed. The different varieties of coal can be classified, on the basis of their heating power, about as follows:

	Fixed carbon.	Volatile matter.	Heating value	Relative
	Per cent.	Per cent.	per lb. of combustible.	value.
Anthracite	97-92	3-7.5	14600-14800	93
Semi-Anthracite	92.5-87.5	7.5-12.5	14700-15000	94
Semi-Bituminous	87.5-75	12.5-25	15500-16000	100
Eastern-Bituminous	75-60	25-40	14800-15200	95
Western-Bituminous	65-50	35-50	13500-14800	90
Lignite	Under 50	Over 50	11000-13500	77

The location of these different varieties of coal is confined to very special areas.

To determine which coal is the most economically used, actual boiler tests should be made on each new variety, as received. Combined with the boiler test should be careful chemical analyses, which will furnish standards of quality for future references. Alone chemical analysis is not sufficient, as every boiler requires a particular variety of coal for the production of best results.

As a rule, the coal sold at the lowest cost per ton is the cheapest coal to burn in boilers adapted for the same. The freight on such coal is out of proportion to its actual value. The coal is therefore apt to be sold below this real value, as calculated from the number of heat units it contains. When building new plants or enlarging old ones, boilers should always be adapted to burn this sort of fuel. In a plant that is already in place this is not always possible, and then coal must be selected from which the maximum capacity can be obtained. As stated before, this can only be determined accurately by means of actual boiler tests, and subsequently by chemical analysis.

The following may be taken as fair standards for the different grades of coal.

	Volatile matter.	Moisture.	Ash.
Anthracite and Semi-Anthracite	Not over 5%	Not over 2%	Not over 10%

For each per cent. of volatile matter over 5% and including 15%, the value is increased approximately 1%. For each per cent. of moisture and ash over the above standards, the value is reduced 1%.

	Volatile matter.	Moisture.	Ash.
Bituminous and Semi-Bituminous	Not over 20%	Not over 2%	Not over 6%

For each per cent. of volatile matter over 25%, reduce 1%. For each per cent. of ash or moisture over the standard, reduce value 2%.

Particularly in rapidly determining the amount and character of ash is the chemical analysis of value. Coal high in ash has not only its fuel value per ton diminished, but the ash mixed with smaller particles of coal prevents their complete combustion, and also stops up the grate, cutting off the air supplied, and thus diminishing the rate of combustion and the amount of steam produced.


As it costs money to handle the ash, coals with a high percentage of ash are also more expensive from this standpoint. Coals containing much sulphur produce ash which is

readily fusible, and may thus choke up the grate completely. The moisture is objectionable, both because of reducing the fuel value per ton and on account of the heat consumed in evaporating it. What has been said of ash and moisture applies also to the use of paunch-manure and other refuse for fuel purposes.

A certain amount of the heat produced by a fuel is necessary to raise its temperature to that of the grate, as well as for evaporating the moisture that it contains. A fuel very low in heat value may often use up heat in burning, and thus prove a constant source of loss of heat energy. Of course, the question of economically disposing of this material in other ways often enters into consideration.

To resume, the selection of the sort of coal depends—

- (1) On its relative cost, delivered.
- (2) On its relative heating value.



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(3) On the relative per cent. of heating value that can be utilized in the boiler.

(4) On the maximum horse-power that can be developed.

(5) On the cost of handling the coal and ash.

(6) On the relative smokelessness.

(To be continued.)

NEW PATENTS.

755,843. Milk Product Resembling Butter and Process of Making Same. Joseph H. Campbell, New York, N. Y. A milk product resembling butter and substantially solid at ordinary temperatures and of about the consistency of butter and containing only fat, uncoagulated, non-fatty milk solids in excess of the proportion found in cream and water.

755,876. Refrigerator. Josiah F. Horn, Hazleton, Pa. A refrigerator comprising end walls, side walls and a top, the side walls and top being continuous and composed of inner and outer sheets spaced for the reception of the filling material, a spacing-web disposed between the inner and outer sheets for sustaining them in their spaced condition, said top being provided with an opening formed in its outer sheet for the introduction of the filling material, and a removable cover normally closing said opening.

756,004. Refrigerator. John M. Doppel, New York, N. Y. A refrigerator, consisting of an outer box-section, an inner box-section smaller than the outer section and arranged therein with its bottom spaced from the bottom of the outer section, the upper edges of the inner section being flush with the upper edges of the outer section, filled partitions in the

DIXON'S GRAPHITE PIPE JOINT COMPOUND



MAKES perfectly tight joints that will come apart with ease at any time and as often as desired, without damage to pipe or tools. Samples and Booklet 88D sent to any interested reader.

JOSEPH DIXON CRUCIBLE CO., Jersey City, N. J.

Swift's Choice Dressed Beef

Mutton, Lamb, Veal, Pork, and Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES

NEW YORK

Barclay Street Market, 105 Barclay Street
 Gansevoort Market, 22-24 Tenth Avenue
 West Washington Market, West and Bloomfield Streets
 Thirteenth Street Market, 32-34 Tenth Avenue
 Manhattan Market, W. 35th Street and Eleventh Avenue

BROOKLYN

Williamsburg Market, 100-102 North Sixth Street
 Brooklyn Market, 182-184 Ft. Greene Place
 Atlantic Avenue Market, 74-76 Atlantic Avenue
 Ft. Greene Sheep Market, 172 Ft. Greene Place

West 39th Street Market, 668-670 West 39th Street
 Westchester Avenue Market, 769-771 Westchester Avenue
 West Harlem Market, 130th Street and Twelfth Avenue
 Eleventh Avenue Market, Eleventh Avenue, bet. 34th and 35th Streets
 Murray Hill Market, Foot East 31st Street
 West Side Slaughter House } 664-666 West 39th Street
 West Side Market }

JERSEY CITY

Wayne Street Market, Corner Wayne and Grove Streets
 Ninth Street Market, 138 Ninth Street

Swift & Company New York

Central Office, Nos. 32-34 Tenth Avenue

spaces between the sides and ends of the sections, said partitions extending from the bottom of the outer section to the tops of said sections, and forming two chambers, the outer end of which is closed at top and bottom and the inner one closed at the top and openings at the bottom into the space between the bottoms of said sections, open-ended tubes extending through the upper portion of the outer box-section and through the partitions, said tubes being apertured in the portions in the outer chamber, an outlet-pipe leading from the bottom of each section, the pipe from the inner section extending into the pipe of the outer section, a top formed of

two members having between them an air-space which communicates with the outer air, the inner member of the top being apertured and the outer member recessed, and a sliding cover in the recess of the outer member of the top.

755,526. Conveyer. Ernest B. Nelson, Burchinal, Iowa. The combination with arms and means for adjustably supporting the same; of a casing mounted upon the arms and formed of oppositely-arranged spring-pressed sections having a spout, a revoluble beater within the casing, a tubular inlet, and a shield inclosing the inlet and the top of the casing.

755,384. Clamping Device for Glue-Presses. Albert E. Palmer, Norvell, Mich. A device

consisting of a clamping-bar, a movable clamping-jaw, an operating hand-lever connecting therewith, and a movable wedge adapted to act upon the clamping-jaw to take up the slack before the lever is operated.

755,362. Machine for Stamping Soap, etc. Llewellyn L. Conway, Louisville, Ky., assignor of one-half to Louisville Soap Co., Louisville, Ky. The combination with a table, of a stamp located over the same means for mounting it to move vertically, said means comprising sliding vertical bars at each side of the table, a horizontal beam connected to the lower ends of said sliding bars and extending between them under the table, means tending to raise the beams, and means for drawing the beam down against said raising means.

Swift & Company



138-154 Ninth Street, JERSEY CITY

Beef and Pork Packers

Lard Refiners and General Provision Dealers
 For Export and Local Trade

FOR PURCHASING DEPARTMENTS

HOW TO BOIL HAMS PROFITABLY.

In looking up this industry recently, which in Greater New York is of vast proportions, as the majority here feed on ready-made din-



THE COMMERCIALY CALLED "SKINNED BACK" HAM, WHICH IS BONED READY FOR WRAPPING.

ners, luncheons, etc., most of the dealers engaged in this business were found using a patented contrivance to shape and plump the hams. The device consists of a heavy canvas cover, cut to conform to the shape of



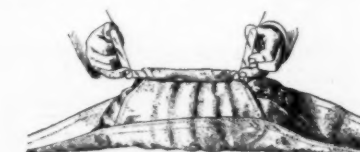
THE BONED HAM, BONELESS AND TIED, SHOWING LEVERS TO FASTEN THE WRAPPER.

the ham, and two steel levers, one with a double arm to fasten the cover the broad way on the ham, and a shorter single lever to fasten and compact the ham the shank way.



SHOWING DOUBLE LEVER, WHICH FASTENS WRAPPER THE LONG WAY ON THE HAM.

No twine is needed in tying the hams, unless the fat is removed from between the rind. The shrinkage saved by covering the hams ranges from 3 to 6 per cent., and an addi-



ROLLING WRAPPER AROUND LEVER.

tional shrinkage is saved by keeping the encased ham in a refrigerator until ready for sale. Some small dealers boil hams only once



CLOSING LEVERS; THIS LOCKS THE WRAPPER ON THE HAM.

or twice a week by this method, the wrapper acting as an airtight cover.

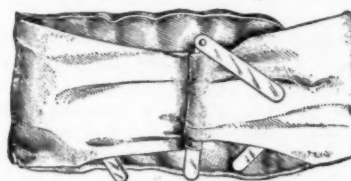
A nicer, cleaner, more compact and more

shapely boiled ham cannot be found cooked in any other way. The "E. Z" ham wrapper is manufactured and sold by Wolf, Sayer &



FASTENING THE LEVER THE LONG WAY; COMpressing THE SHANK OF HAM IF DESIRED.

Heller, No. 37 Pearl street, New York, and Fulton and Peoria streets, Chicago.



THE FINISHED JOB READY FOR THE KETTLE.

TO VISIT FOREIGN AGENTS.

Mr. W. F. Warden, president and general manager of the Burt Manufacturing Co., makers of the Cross oil filter and the Burt exhaust head, Akron, Ohio, sailed for Europe on the steamer Celtic of the White Star line, from New York, yesterday.

Mr. Warden goes in the interest of his company, which has a large foreign trade in all the principal countries of the world. In fact, there is not a place on the globe where lubricating oils are used and steam plants are in evidence that the Burt Manufacturing Co. and their celebrated Cross oil filter and Burt exhaust head have not been adopted.

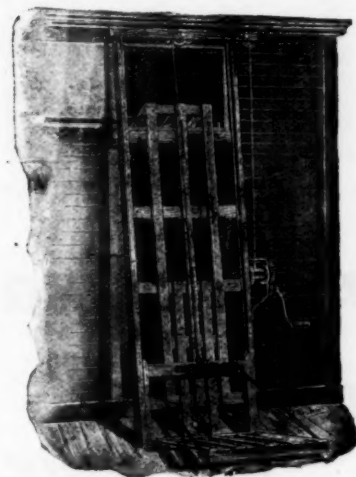
Mr. Warden will confine this trip to visiting agents of his company in England, France, Germany, Belgium, Norway, Sweden, Denmark, Russia, and if time permits he will visit those in Switzerland, Greece and Spain. In Mr. Warden's absence Mr. J. Asa Palmer, secretary of the company, will have full direction of its affairs.

Among the many large foreign orders received in the past few days by the Burt Manufacturing Co. is one from their agent at Durban, South Africa, for thirty gross of oil filters, and one from their agent at St. Petersburg, Russia, for oil filters for the Russian government.

The Burt Manufacturing Co. have gotten out an interesting picture showing a thirty-inch exhaust head they recently made for the Jones & Laughlin Steel Company, Pittsburg. This exhaust head is ten feet high, nine feet four inches in diameter, and weighs 2,700 pounds.

"E Z" ICE ELEVATOR.

Icing refrigerators is hard and dangerous work. Of the many appliances in use, none is more simple and accomplishes it more quickly and easily than the E Z (Easy) ice elevator, invented and manufactured by the Cincinnati Butchers' Supply Company, Cincinnati, O. As the illustration shows this elevator is placed against the refrigerator like a ladder. The solid support thus gained permits of lighter and more substantial construction, so that it can be handled conveniently. When hooked on both sides to refrigerator and



"E Z" ICE ELEVATOR.

drawn out at bottom, it is firmly braced, and stands perfectly solid. Hooks and plate staples are furnished with the machine.

The incline carriage carries the cake of ice to top of ice bridge, where it slides into the refrigerator of its own weight. Guide rack to which the bridge is hinged can be raised or lowered to meet the height of ice door. Windlass and wire ropes are both away from the dripping of the ice. Windlass has a ratchet wheel and stop, permitting load to be held at any height. When ice is discharged carriage returns to the floor of its own weight. Cross pieces are used as steps for entering ice compartment of refrigerator. When through, carriage and bridge can be tilted up and elevator unhooked and put away the same as a ladder.

PLUMB CLEAVERS.

Wherever butchers' tools are used, whether in packinghouses or at the blocks, they are known as the very best that skill, careful work and the finest materials can produce. They outlast others many times and are always a source of genuine satisfaction.

As an illustration of the care exercised in the manufacture of these tools the method of treating "Plumb" cleavers is interesting. Besides testing them with a file in the ordinary way after tempering, each one is struck sharply on a heavy bar of steel after the bevel has been ground sharp. This bar is deeply gashed from such usage, making the test even more severe than if it were smooth. After undergoing this treatment a cleaver may be depended upon to hold its edge for any use a butcher may put it to.

These tools are made by Fayette R. Plumb, Inc., Philadelphia, Pa.



ICE ELEVATING —AND— LOWERING MACHINE

Operated by Horse Power.

Suitable for filling large ice-boxes and for use at Packing Houses.

Readily moved from one door to another.

Write for Catalogue and Price-List, illustrating and describing all modern methods of handling ice.

GIFFORD BROS.
HUDSON, N. Y.

ESTABLISHED 1814

ICE AND REFRIGERATION

CORPORATION NEWS.

Consumers' Ice Company, Lexington, Ky., has increased capital from \$50,000 to \$60,000.

Pure Ice Company, Kansas City, Mo.; capital \$50,000. E. Shukert, William Lengeman, F. E. Turner and others, incorporators.

Great Western Bottling, Ice Cream & Supply Company, Omaha, Neb.; capital \$50,000. Charles Printz is president.

Howe Ice Company, Texarkana, Ark.; capital \$50,000. N. P. Sanderson, president; G. R. Belky, vice-president; L. O. Runyan, secretary-treasurer, and J. E. Ritchie, general manager.

Consolidated Ice Company, Pittsburg, Pa., has declared regular quarterly dividend of 1½ per cent.

Fidelity Trust Company, assignee of the Louisville Cold Storage Company, has sold the property of the assigned company to the Louisville Plate Ice Company, which is the reorganized corporation of the Cold Storage Company. The price was \$15,000.

Fremont Creamery Company, Newaygo, Mich., has been incorporated with capital of \$5,000.

Banner Condensed Milk Company, Lake Mills, Wis., capital \$25,000, has been incorporated.

The Louisville Plate Ice Company, Louisville, Ky., composed of several of the stockholders in the assigned corporation, the Louisville Cold Storage Company, bought from the Fidelity Trust Company the plant of the Louisville Cold Storage Company on Jefferson street, between Second and Third and at Seventeenth and Grayson streets, for \$15,000. The new company was recently incorporated with a capital stock of \$80,000. The officers of the company are E. N. Hall, president; W. A. Mills, secretary, and J. William Locke, superintendent. The old plants are being put in shape for immediate operation.

Chillicothe Ice Company, Chillicothe, O., capital \$40,000, has been incorporated to manufacture ice.

The Baw Beese Lake Ice Company is a new corporation that has been formed in Toledo, O. The new company will take over the business of E. E. Upp, the local ice dealer, and C. L. Wagner, of Sandusky, will embrace the Upp houses on Broadway, near the Wabash crossing and the Buckeye Company's houses at Baw Beese Lake. The officers of the new concern are: President, C. L. Wagner,

of Sandusky, president of the Wagner Lake Ice Company of that city; vice-president and general manager, E. E. Upp, of Toledo; treasurer, E. J. Mesick, of Sandusky; secretary, W. A. Gilcher; superintendent, Willis H. Upp.

The capacity of the Toledo companies just absorbed will be greatly increased by the erection of an artificial ice plant. This latter, however, will not be built till next fall.

Escanaba Township Creamery Company, Escanaba, Mich.; capital \$4,000. John Barron, Fatigue Martell and others, incorporators.

A company recently chartered as the Morristown Produce & Ice Company, Morristown, Tenn., has taken charge of the big cold storage and ice plant in Morristown, heretofore operated by Carter, Grubb & Co. The new company is composed of W. G. Carter, of Washington, D. C.; G. W. Ivy, of Morristown; W. B. Robinson, of Newport, and the firm of Smith & Company. Mr. Ivy will be general manager and have charge of the business.

Cloverdale Creamery Company, Cloverdale, Mass.; capital \$10,000. Alfred P. Lee, Boston, president; Howard T. Fletcher, treasurer.

Gloversville Cold Storage Company, Gloversville, N. Y.; capital \$25,000. John Begley, Nellie C. Bigley and others, incorporators.

NEW PLANTS.

Hagerstown, Md.—The ice plant of the Arctic Ice Company will be sold at public sale to settle up an estate. It cost \$35,000 and \$1,000 has been recently expended in improvements.

Greensboro, N. C.—Power & Armstrong Manufacturing Company will build an ice factory.

Brownsville, Texas—Brownsville ice plant and Water Works Company will build an ice and cold storage plant.

Petersburg, Va.—Crystal Ice Company will rebuild ice factory recently destroyed by fire.

Dawson, Ga.—A. J. Baldwin & Co. want a 10-ton ice plant complete.

Magnolia, Miss.—Magnolia Ice Manufacturing Company will enlarge plant and complete bottling outfit.

San Marcos, Texas.—San Marcos Ice Company will enlarge plant. William Green is president and manager.

San Antonio, Texas.—W. F. Baldwin will build a cold storage plant.

GIANT INSULATING PAPERS

STANDARD FOR EIGHTEEN YEARS



POSITIVELY SUPERIOR TO ALL
OTHER INSULATING MATERIALS

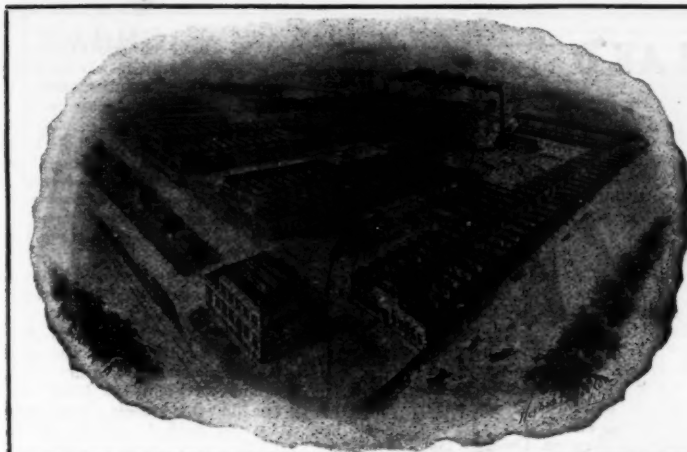
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Manufacturers

THE STANDARD
PAINT COMPANY

CHICAGO OFFICE,
188-190 Madison Street

100 William Street
NEW YORK



Henry Vogt Machine Co.

**ICE and REFRIGER-
ATING MACHINERY**

Louisville, Kentucky.

Meridan, Mexico.—The following business men sailed recently for Progreso, Mexico: M. C. Forcheimer, representing M. Forcheimer & Co., Mobile; N. Dreyfus, representing Pollock & Bernheimer, Mobile; Sig. Leibman, representing Samscheimer, Hauser & Co., of Cincinnati, Ohio; Andrew Fernandez, commercial agent, of Progreso, and Jerome Nicholas, of Mobile. They intend to operate an ice factory in Meridan.

Le Roy, N. Y.—Beechnut Creamery Company will instal a cold storage plant.

FRESH AND COLD STORAGE BUTTER.

The Eastern cities, New York, Boston and Philadelphia, show a remarkable condition of the market at this time as compared with prices in Western cities. There has been a difference of 2½ cents, Eastern butter being quoted at 22c. against 24½c. in Elgin and Chicago. Large quantities of cold storage butter have been sent East and the New York State and Vermont fresh butter has come forward more liberally than usual. It is also said that the low price of fresh eggs has had an effect on consumption. The outlook for the immediate future is decidedly uncertain. Prices in New York on April 14: Creamery extras, 22c.; do., firsts, 19@21½c.; do., seconds, 16@18c.; do., thirds, 14@15c.; creamery held, extras,

18@19c.; do., firsts, 15@17c.; do., seconds, 14@14½c.; do., thirds, 13@13½c.; State dairy, 18@20c.; do., seconds, 15@17c.; Western factory, held, 12@14c.; packing stock, held, 12@14c.

In Boston the market sympathized with New York and was dull and depressed. The amount in cold storage was recorded at 51,278 tubs as compared with 27,981 at same date last year. Creamery, extras, 21@21½c.; do., firsts, 20@21c.; creamery held, extras, 19@20c.; do., firsts, 18@19c.

In Philadelphia the market was a shade better than in New York: Creamery extras, 22½c. on April 13; do., firsts, 21@22c.; do., seconds, 16@20c.; do., held, 15@20c. as to quality. In Chicago, the market was steady and prices were higher than in the East. Creamery extras, 24½c.; firsts, 22@23½c.

FRESH AND REFRIGERATOR EGGS.

The egg situation is still of intense interest to those who desire to store for future use and profit. The consumer is getting all there is to it at the present time. The price in New York is about the same as last week, 18½c. There is no change in storage prices. It is, however, predicted that a million or more cases will be put in the coolers this year than last by Sept. 1. It is estimated that the capacity of the refrigerators has been so increased that over 7,000,000 cases can be cared for this year in the coolers. The largest purchase so far for cold storage is reported to be 33 carloads by a Chicago firm, for which 16¾ cents was paid f. o. b. Chicago. This about equals the prevailing price at seaboard, 18c. with freight included. There is no prospect for a lower price either east or west. The eastern dealers are holding back and comparatively few eggs are in the seaboard cold stores.

Prices in New York on April 14: Nearby fresh, extras, 18½c.; do., firsts, 18c.; Western selected, storage packed, 18¼@18½c.; do., fresh gathered, firsts, 18c.; do., seconds, 17½c.; Kentucky, firsts, 18c.; do., seconds, 17¼@17½c.; Tennessee, firsts, 17½c.; do., seconds, 17c.; Southern, seconds to firsts, 17@17½c.

In Boston, on April 12, the market was steady. Extras, 18¼c.; firsts, 17¾c. There has been no attempt at speculation, the price for storage packed being quoted at 18c. The receipts and holdings are much below the figures of last year. Stock in cold storage, 11,399 cases, as compared with 47,904 at same date last year.

In Philadelphia the market was firm on April 12 at 17¾c.; Southern, 17c. at mark.

In Chicago the market was firm, extras, 17½c.; firsts, 16½c.

A MODEL CREAMERY.

Salt Lake City, Utah, is to have one of the best creameries in the United States; it is now in course of construction. The Faust Creamery & Supply Company, needing cold storage in the manufacture of butter and the handling of their products, are building a modern creamery, which will be a model when completed. It will be ready for occupancy by June 1 of this year. The building will be 45x140 feet, three stories, built of brick.

EGG CONSUMPTION IN BELGIUM.

According to the last Belgian agricultural bulletin the daily consumption of eggs in that country amounts to 3,000,000 eggs—8,333 30-dozen cases—valued at \$39,900. But this includes eggs used for industrial purposes. And while 34,000,000—94,444 cases—are exported to England and France, the importation from Italy and Austria amounts to 127,000,000—352,800 cases.

W. H. BOWER, General Manager. GEORGE R. BOWER, Secretary and Treasurer.

The AMMONIA CO.
OF PHILADELPHIA

Gray's Ferry Road and Twenty-ninth Street
PHILADELPHIA, PA.

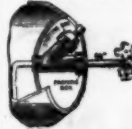
26° AQUA

Especially Refined and Purified for
ABSORPTION MACHINES

ANHYDROUS

ALWAYS PURE

ALWAYS DRY



**DISTILLED FROM PURE
AQUAAMMONIA OF OUR
OWN MANUFACTURE**

FOR REFRIGERATING AND
ICE MAKING

BOWER BRAND
99.999% Pure.

NEW YORK: Roessler & Hasslacher Chemical
Co., 100 William Street.

CHICAGO: F. C. Schapper, 16 N. Clark Street.

CINCINNATI: C. P. Calvert, 9 E. Pearl Street.

MILWAUKEE: Central Warehouse.

ATLANTA: Southern Power-Sup ly Co.,
406 Century Bldg.

**NEPONSET
AND
LAMINOID
INSULATING
PAPERS**

F. W. BIRD & SON - ESTABLISHED 1817
EAST WALPOLE, MASS. - NEW YORK - CHICAGO

PROVISIONS AND LARD

Weekly Review

All articles under this head are quoted by the bbls., except lard, which is quoted by the cwt., in tos.; pork and beef by the bbl., or tierce, and hogs by the cwt.

Weak Followed by Firm Situations—Sympathy with Grain—Pronounced Covering of "Shorts"—Somewhat Increased Export Demands—Restricted Speculation.

The low point of prices was made on Monday, upon which day the around 6.50 price trade predicted for May lard was made (the market indeed temporarily going a few points lower than that or to 6.42 and at which time a new limit of low prices was among the forecasts of prominent traders. On Tuesday, however, there was an effort for more regularity to prices, and although no substantial advance was then made on any of the products, and that the best rates of the day gave way with weaker grain markets and left the market values much as they closed the day before, yet the undertone seemed better from the character of the buying and which was in part from packers, but included increased export demand for lard.

On Wednesday the early market was up 10 to 15 points and was quite strong for awhile, as the grain markets were somewhat higher and the receipts of hogs, which were moderate, costing about 5c. more money than the day before. But there was slight weakness before the close of the day's trading. On Thursday the early market showed hogs at 5c. advanced prices and in moderate supply at the packing points, with grain markets then somewhat firmer and the hog products at a small advance; but the full improvement did not hold and a pressure broke pork and ribs, although lard held up well.

Take the inside prices of the week and they compare with those at the correspond-

ing time last year, as follows: This week, at Chicago, May lard, \$6.42; July, do., \$6.60; last year, May lard, \$9.87½; July, do., \$9.82½; this week, May pork, \$12.25; July, do., \$12.42; last year, May pork, \$17.62½; July, do., \$17.25; this week, May ribs, \$6.30; July, do., \$6.47; last year, May ribs, \$9.82½; July, do., \$9.70.

On February 26 of this year, May lard touched \$8.20, and July, do., \$8.35; May pork, \$16.67; July, do., \$16.75; May ribs, \$8.15; July, do., \$8.22.

The decline in prices, therefore, since Feb. 26 to the low mark of this week was 178 points on lard, fully \$4.32@4.42 on pork, and 175 to 185 points on ribs.

The average cost of hogs at Chicago last week was \$5.18 per 100 lbs., which was the lowest since about the middle of February; but in February the cost of the products gave a very good packing basis, while at present the cost of hogs is relatively much higher than those of the products.

The price of corn last year, at this time, was in the neighborhood of 43c.; this week, at this writing, it is about 53c., both May option in Chicago.

And while the prices of hogs are materially lower than at this time last year, yet they are all out of proportion to the market values of the products; there is, as well, the singular situation with the low cost hogs than last year the materially higher corn prices than then.

It is a condition of affairs rarely confronted by traders in hog products, this lack of regularity in the prices of grain and hogs and the greater irregularity in the prices of the hogs and the products.

There had been much more difficulty in getting down the prices of hogs than of products; indeed the hog prices have not latterly gone off in equal degree with the

products, and it would be doubtful if the hog marketing in the future could be had at equal values with the products, since the farmers seem to be in better position to resist pressure upon their supplies than the outside holder can in his speculation in the products. Indeed at this writing hog prices are coming up a little on the moderate receipts of the swine.

It is therefore to be doubted that hog products are kept down or pushed down for the effect chiefly upon hog prices.

There would seem to be better reasons for the late depression in product prices than the consideration of possible hog prices.

Moreover, the rush forward of hogs would seem to be over, the supplies of the swine are likely to be of moderate order, for a while as the time is about at hand when the farmers are busy with their spring work, with less attention paid to marketing live stock.

Besides it is not expected that the hog supplies will be of much more than ordinary volume through the next few weeks, from the reports of travelers over the chief shipping sections, and as well, in consideration of the fact that hog supplies have been right along promptly marketed because of the high prices of feedstuffs.

The products markets have suffered more from dulness of the distributing business, as it set in with the sudden relaxation of the February high prices, and which high prices had been stimulated by the speculation of the public; the steady falling off in cash demands, in connection with the steady spilling out of liberal long holdings, in connection with the long continued drooping tendency has destroyed confidence in buying sources that could have easily otherwise taken care of the productions.

Adding to the depression has been the material yielding of grain markets from their outside trading basis, and the bearish temper of the leading speculators all around.

A good many cash buyers of hog products had stacked up with lard and meats when

THE W. J. WILCOX

LARD AND REFINING COMPANY

NEW YORK
OFFICES: 27 Beaver Street

Refiners of the Celebrated
Wilcox and Globe Brand

PURE
REFINED
LARD



CARROLL S. PAGE, HYDE PARK, VT.

Green Calfskins, Country Hides, Sheep
Pelts, Tallow, Bones.
Wool Puller and
Tallow
Renderer
Manufacturer of
Page's Perfected
Poultry Food

CINCINNATI PROVISION EXPORT CO.

401 Chamber of Commerce, Cincinnati
214 Produce Exchange, - New York
Exporters of Pork Products
Lard a Specialty

Correspondence Solicited.

their prices were on the upward movement, and as then, fearing that their market values would go substantially higher under the vigorous buying of the public and the sentiment that had come out because of the Far East news. These people have been more recently supplying consumers from their accumulations and have not cared to enter the market for new supplies in a liberal way until convinced that the market was good for a turn. In other words, there has been no marked disposition on the part of cash buyers to average cost on their comparatively high priced holdings, and the result has been that the stocks of the products which had been steadily moderately accumulating are sufficiently burdensome to favor a mood for weak prices.

The late dull cash demands can be in part accounted for by the indicated feature, and we think, as well, in some degree, from the fact that consumption is abated not only in this country but in Europe, and on account of the general trade conditions on the other side and the late labor disturbances here.

If the prices of hogs alone, actual or possible, were to be considered the products markets should be higher at once. And there are many traders with the opinion that as soon as the May deal in grain, as well as provisions, is out of the way that there is a good chance for a recovery in market prices all around.

At this writing there appears to be some covering by packers, and the selling of May stuff, or switching of May to July, seems for the earlier month to be well taken care of by packers.

Indeed, in connection with this disposition to cover contracts there has been more of a disposition this week to take advantage of the low prices on the part of exporters and an increased quantity of lard, particularly, has been taken by both the continental and United Kingdom markets. In that consideration the undertone of the hog products markets on the later dealings is somewhat improved for lard.

Nevertheless, there is some little apprehension as to the effect the May deliveries on contract will have upon the products market, and doubts that they will be well taken care of, and it is because of this feeling over the May deal that there are expectations here and there that the markets will go lower, and that straightened conditions are not possible until the May option is out of the way. Hence comes the talk that May lard may go even under the prices of this week.

The average weight of hogs last week at Chicago was 205 lbs.; previous week, 208 lbs.; corresponding week in 1903, 218 lbs., and in 1902, 211 lbs.

In New York there has been a very light export business in pork, with sales of 225 bbls. mess at \$14@14.50, 150 bbls. family at \$14.50, 200 bbls. short clear at \$13.75@15.25. Western steam lard quoted at about \$6.85, with 1,500 tcs. sold for export on p. t. City steam is at \$6.25 bid and scarce, at which 400 tcs. were sold for export at \$6.25. Compound lard quoted at 6¢@6½¢. for car lots. In city meats, bellies are hard to sell, with weak prices: 12 lbs. pickled quoted at 7¼¢@7½¢, and to 7½¢, as bid and asked; 14 lbs. ave., about 7¼¢; 10 lbs. ave., about 7¼¢; 3,000



"ABC"

SYNONYMOUS
WITH

STRENGTH
DURABILITY
EFFICIENCY

IN

Ventilating Fans

FANS AND BLOWERS

For All Purposes

American Blower Company

DETROIT

NEW YORK

CHICAGO

LONDON

pickled shoulders at 6¼¢@6½¢, and 4,500 loose pickled hams at 9¼¢@10¢.

Exports for the week from Atlantic ports: 2,219 bbls. pork, 10,204,238 lbs. lard, 11,778,008 lbs. meats; corresponding week last year: 3,303 bbls. pork, 10,438,049 lbs. lard, 9,268,269 lbs. meats.

BEEF.—City extra India mess, tcs., has been sold as low as \$13, and \$13@16 now quoted. Market generally weak. Barreled mess, \$8.50; packet, \$10; family, \$11.

HIDES AND SKINS

(Shoe and Leather Reporter.)

CHICAGO.

Native steers, spready.....	— @12½
Native steers, heavy.....	10½ @10¾
Native steers, light.....	9½ @ 9¾
Texas steers, heavy.....	— @12½
Texas steers, light.....	— @11½
Texas steers, ex. light.....	— @10½
Butt-branded steers.....	10 @10½
Colorado steers.....	— @10
Native cows, over 55 lbs.....	— @10
Native cows, under 55 lbs.....	— @10
Branded cows.....	9¾ @10
Native bulls.....	8½ @ 8¾
Branded bulls.....	7¾ @ 8
Pates, per 100 lbs.....	— @85
Trimnings, per 100 lbs.....	— @75
No. 1 heavy steers.....	9 @10¼
No. 2 heavy steers.....	8 @ 8¼
Side-branded steers, flat.....	8½ @ 9
Side-branded cows, flat.....	8 @ 8½
No. 1 heavy cows.....	— @ 8¾
No. 1 buff hides.....	— @ 8¾
No. 1 ex. light hides.....	9 @ 9¼
No. 2 buff hides.....	7¾ @ 7¾
No. 1 bulls.....	8 @ —
No. 1 calfskins.....	12¼ @13
No. 1 kips.....	10 @10½
Deacon skins, each.....	65 @85
Slunks, each.....	40 @60
Horeskides, each.....	3.60 @3.65

Sheep Pelts.

Green salted pelts, p'ker lambs.....	1.25 @1.30
Green salted packer sheep.....	1.35 @1.50
Green salted packer shearlings.....	45 @ —
Green salted country pelts.....	85 @1.25
Dry pelts, Montana, butchers' full woolled.....	12 @ 12½
Dry pelts, Utah, butchers' full woolled.....	11¼ @ 12
Dry pelts, Wyoming, butchers' full woolled.....	— @ 12

Dry pelts, Colorado and New Mexico, butchers' fair run..	— @ 11
Dry flint shearlings, good stock	10½ @ 11
Dry flint shearlings, damaged.	3 @ 7
Dry murrains, Montanas and Utahs.....	12½ @ 12¾
Dry murrains, Colorados.....	11 @ 12

BOSTON.

Dry—Selected.

California.....	21 @25.19 @—
Southern.....	..13 @14
San Antonio.....	..18 @—
Texas.....	21 @28.17 @17½

Salted.

Brighton, abattoir steers.....	9¼ @—
Brighton, abattoir steers, butt-branded.....	8½ @—
Brighton, abattoir cows.....	8½ @—
New England cows, green.....	6½ @ 6¾
New England cows, salted.....	8½ @ 8¾
New England steers, salted.....	9 @ 9¾

Wet Salted.

Southern.....	35 @40.7¼ @ 7½
Texas ox and cow.....	60 @70.7½ @ 7¾
Western cows.....	8¼ @—
Western seconds.....	7¼ @—
Extremes.....	9 @ 9¼
Extremes, second.....	8 @ 7¾

Calfskins.

Dairy.....	60 @ 65
4 to 5 lbs.....	80 @ 85
5 to 7 lbs.....	95 @1.00
7 to 9 lbs.....	1.25 @1.30
9 to 12 lbs.....	1.60 @1.65
12 to 16 lbs.....	1.85 @1.95
16 to 25 lbs.....	2.20 @2.25

NEW YORK.

Selected.

City natives—60 lbs. and over....	9¼ @—
City butt brands—60 lbs. and over.....	@ 9¼
City Colorados—60 lbs. and over.....	@ 9¼
City bulls—all weights.....	8 @ 8¼
City cows—all weights.....	9 @ 9¼

City Calfskins.

5-7.....	\$1.95 @1.00
7-9.....	1.40 @1.45
9-12.....	1.65 @1.70

Country Calfskins.

9.....	1.55 @1.60
5-7.....	\$1.95 @1.00
7-9.....	1.25 @1.30

TALLOW, STEARINE, GREASE and SOAP

Weekly Review

TALLOW.—There was a sale late last week of 300 hhds. city at 4½c. to the home trade, making 500 hhds. sold in that week. The city melters are asking 4½c. for the hoghead tallow; they had early in the week 4½c. bid, and afterwards sales were made of 100 hhds. at 4½c., and there is no disposition shown to take less than 4½c.

The London sale on Wednesday showed, as compared with the sale there two weeks ago, by one cable unchanged prices and by another 3d. decline, with 1,000 casks offered, and half of it sold.

The fact that the tallow market, although weak, holds up fairly well in New York, and that it does not go off fully in sympathy with the late sharp decline in hog fats, means that after the about 200 hhds. city are delivered on the weekly contracts that there has been up to this time sufficient demand to about take up the remainder of the weekly production of about 650 hhds., and that it would be necessary to have some accumulation here for additional effect upon tallow prices, and notwithstanding that the Western markets are more markedly in favor of buyers and where the accumulations of supplies are of a more important order than those upon Eastern markets.

In a general way it may be said, as covering the markets over the country, that the soapmakers buy with great caution, as influenced by the look of other fat markets, and notably for lard, and, as well because they feel that they are not likely to have material competition for tallow supplies from the compound makers on the effect from the condition of the lard market upon the compound lard business, and which extent of trading is of a remarkably limited order. Moreover, the foreign markets do not promise material near

future demands upon our markets for tallow. If there should be an unexpected permanent recovery in the lard market the present weakness over associated fat prices would disappear. The greater chance, however, is of weaker beef fat markets.

Edible has sold lower, at down to 5½c. Country made is arriving very moderately, and it is offered at irregular prices, especially when efforts are made to sell important quantities to ship forward from the interior. Sales of 200,000 pounds in lots at 4¼@5c., as to quality, and some exceptional lots above this. The Chicago market is held at about 5c. for prime packers, with bidding easier than that, and a disposition there among the consumers to get clearer ideas of the near future general fat positions.

OLEO STEARINE.—There has not been enough going on in this market to characterize it in a positive way as to prices. From the continued prostrated condition of the compound lard business there is little expectation of material demand at once from the compound markets for the stearine. The developments of the compound lard trading depend wholly upon the lard market, which, although at present somewhat more regular, yet has reached the predicted low price. There is nothing in the outlook promising for a materially better lard market, at least until the May option of it is eliminated. The stearine is held at 6¼c., and has 6c. bid, both here and in Chicago. Later sales 250,000 lbs. in New York at 6c.

LARD STEARINE is hard to sell, with bids from the lard refiners' low price by comparison with the cost of the stearine on the market value for lard. There are unwilling sellers at the low prices bid. Quotation nominally about 7c. to the lard refiners. More

money made for small lots to other home trade sources or up to 8c.

COTTONSEED STEARINE scarce and nominal.

LARD OIL.—Very little doing; prices rather favor buyers, but they have not been as badly upset as those for lard. Prime quoted at about 60c.

GREASE STEARINE.—Not much on offer, but demands are very slow, and prices are weak. Yellow 4½c.; white, 5½c.

OLEO OIL.—The reports from Rotterdam are of slow markets, and there is general dullness and somewhat nominal markets. Rotterdam, 44 florins; New York, choice, 7½c.; prime, 6½c.; low grades, 5½c. Neutral lard, 7½c. here, and 7½c. at the West. Later sales in Rotterdam of about 5,000 tcs. oleo oil at 43@44 florins.

GREASE is offered easier, in sympathy with the West and the general demoralization in all fats; trading is very dull; house sold at 4½c., and yellow at 4¼@4½c.; house, 4¼@4½c.; bone, 4¼@4½c.; "B" white, 4½c.; "A" white, 5½@5¼c.

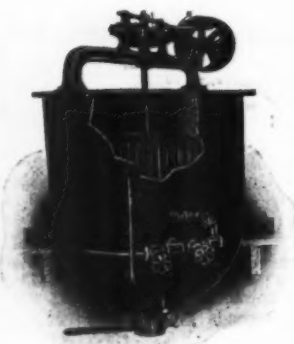
CORN OIL has felt the yielding prices of other soap materials, and is lower, quoted at about \$4.05.

PALM KERNEL scarce on the spot; quoted at \$6.25.

PALM OIL has also declined a little on the late general depression in associated raw materials, and is dull. Prime red quoted at 5¼@6c., and Lagos at 6¼@6½c.

NEATSFOOT OIL.—Buyers are very careful not to exceed in their demands actual needs, on account of the yielding other allied markets; therefore, prices are lower; 20 cold test, 94c.; 30 cold test, 82c.; 40 cold test, 64c.; prime, 50@52c.; dark, 44@45c.

COCOANUT OIL.—Rather more in favor of buyers and because of the late general weakness in associated raw materials. Ceylon, spot, 6¼@6½c.; do., April and May arrivals, 6¼c.; Cochin, spot, 6¼@7c.; May arrivals, 6¼c.



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COTTONSEED OIL

Weekly Review

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mills Superintendents' Association of the United States.

Still Easier Prices—Slightly Fitful Conditions and Slight Reactions—Continued Inaction of Compound Makers—General Dullness of Consumption—Export Inquiry Not Materially Attracted by the Comparatively Low Prices.

The condition of the market had become worse, in that prices early in the week were ruling slightly lower than the trading basis of the previous week, and that they failed to attract the attention of consumers, while the lard market, the keynote of the entire fat situation, had reached the low predicted price, and that another limit of low prices in it were being freely talked of by the prominent traders in the hog fat, while the radical decline in the lard market did not invigorate cash demands in it. The entire situation was one of great distrust and dissatisfaction. On Wednesday, however, there was some recovery in lard and the oil position was steadier for a while, early in the day, and there were some hopes then that it had touched bottom for the present; but in the afternoon it became easy again, although it was then at 32½c. for prime yellow for April delivery, 32¾c. for May and at 33½c. for July, and which was barely ½c. above the lowest prices before made in the week.

That the lard market may be thoroughly viewed in its abnormal developments and that because of its radical decline from \$8.20, its price late in February, to the less than \$6.50 (\$6.42) price as made through this week for the May delivery, there is the present stagnation and weakness of values of all other fats, we give a little more space than ordinarily in connection with the cotton oil market to the lard position as follows:

When lard went up to \$8.20, several weeks since, as then following the bullish sentiment among speculators in general food products, and the considerable "long" interest that way of the public in grain and hog products, and which had been diverted to these specialties by a breaking up of some other markets in which the public, as speculating, had been largely interested, and notably those for cotton and coffee, it had to encourage it the sentiment from the Far East trouble.

There were then great trade expectations

of even materially higher prices for all food products. The trade expectation then was that lard was going even 1c. per pound higher, or up to 9c. per pound; therefore the cash buyers of lard, as well as of the other products, were disposed to stock up freely as against future calls upon them from consumers so as not to be left upon possible market conditions. Moreover, the whole products situation at that time was favored by the light weight of, and hurrying forward of, the live stock to market on account of the high prices, relatively, for corn. Moreover, there was then a trade expectation that later in the season, by the urgent marketing of the hogs in the winter season, that the supplies of the hogs would be materially diminished and that the loss of production from the light weight of hogs would be a factor in the sellers' favor.

And while trade ideas have been realized of more moderate receipts of hogs and that the productions from them have shown a decided loss, yet the fact remains that the overturning of the food products, notably hog products markets, to materially lower prices by leading speculators, has destroyed confidence of cash buyers; therefore, that the business in lard has been in the period of declining prices for it of that limited order that the stocks of it have now accumulated in rather a burdensome way, and that they are now a factor to depression, even apart from the consideration of the wish of the leaders in a speculative way to have the market prices lower.

The situation of the lard and other fat markets has changed in less than two months from one of marked confidence to that of decided depression, even though the current prices are radically lower than at the beginning of the weakness.

The public was caught "long" extensively on the speculative food products; it has been undergoing steady elimination, while it is not altogether, as yet, wiped out. This, however, is not all there is to the weak exhibit. The lard market has been actually sick from the dullness of cash demands, induced as it has been, from the upset speculative situations.

A good many of the distributors of the lard had, as before remarked, bought freely at the high prices; they have since become so disgruntled and disgusted over the developments that they have kept out of the market, and are determined to wait for the lowest prices, thus better to average cost on some of their high priced goods; and, as well, believing that there is nothing encouraging in an all-around way for near decidedly improved market conditions for the lard and with the idea that

the more prominent traders are likely to continue with pronounced bearish sentiments.

The point is made, "Why should the dullness in cash demands for the lard be of the present prolonged order? Consumers must be eating some sort of fat, either the pure lard or the compound." The fact remains that both products are very dull with the cash buyers of them, that the distributors to the consumers are allowing their accumulated stocks to be pulled upon rather than enter the market for additional supplies, and that it is as well doubtful that the consumption of fats is up to normal volume in consideration of the depressed trade conditions of Europe, and the recent labor troubles in this country. It is, for instance, estimated that the compound lard business has fallen off from 45 to 50 per cent. within the last few weeks, and that it stands about that much less than the volume of it, at this time last year; a surface deduction would be that pure lard has gained that much in demand, but the contrary is the case, because of the indicated general indifference of all buyers.

We believe that cash buying would enlarge if there were signs in the lard and general hog products markets of decided steadiness. There is no indication, as yet, of a favorable turn in a permanent way to the market, although we think the lard movement has increased a little this week to Europe.

Indeed, there is beginning talk of a lower lard market on the part of the more prominent traders in it, or down to 6c. for May delivery, although, in our opinion, it is very doubtful if the market will get quite as low as some of the traders expect, and because it is about time for resumption of cash demands, and present prices would seem to be low enough. At least they would seem to be about low enough if the May option was out of the way, as a good deal will depend upon taking care of the deliveries on the May lard contracts.

We had not looked for a materially less than \$6.50 May lard price, despite more depressed talk, and have thought that around that the market should hold and because the receipts of hogs are moderate; the packers now are compelled to pay frequently higher prices for them. The productions are less than usual, by reason of the less than average weights of the hogs, while the prices of corn are sufficiently high to steadily force out the supplies of hogs from farmers' hands to keeping their weights light. If there were the ordinary cash demands the productions would be easily taken care of at firm prices, and these cash demands may be resumed in the near future.

It is conceded that the sentiment of the big operators is, in some food products, on the bear side, that the prostrated demands help

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them in their movements, that the outsiders are, in good degree, neglecting the markets, and that it is now quite possible that the prices of the hogs will ultimately get, under the conditions, to that low trading basis where there will appear a packing profit, instead of a loss as at present. Indeed it is now a feature that lard prices are materially too low with the cost of hogs.

The situation of the lard market, actual and possible, is at the bottom of the demoralization in cotton oil prices, whatever would seem to happen from manipulation. It has brought marked depression to the compound lard business, and consequently lack of demand from the compound makers for the oil. It has influenced the sentiment in the beef fat markets by causing buyers of them to hold off, through which tallow and oleo stearine prices are weak at some decline, although not proportionately with the hog fats, and it has kept quiet foreign markets in buying the

oil, despite the hope that had been held that around the current prices for the oil export demand would start up.

Just why there is little prospect of material export demand for the oil at its current prices unless the lard market should turn better is clear from the relative prices of the pure lard and the compounds.

There are many sources of consumption in the Continental markets that would rather have the pure lard than the compounds when its prices are upon a reasonable basis, but they do buy the compounds freely when they are low in value by comparison with that of pure lard. This was observed in the previous year's business in the lard. But just now the pure lard prices are so close to those of compounds that there is little prospect of Europe buying the oil freely for the make of the competing products with the pure lard. The situation, of course, would be changed if lard prices should advance and cotton oil hold

down to current prices, but which, of course, would be an unlikely feature, since they are interlocked in variations. There is, however, now a small demand from Europe for the edible oil.

The compound lard in New York is at 6% @ 6½c., in car lots, generally at 6½c., and pure lard, in packages, that compete with the trade in the compounds, is barely more than ¾@1c. above those prices. Between the two products in most of last year's trading there was a difference of about 2½c. per lb. to favor the then steadily enlarged consumption of compound.

Prime yellow cottonseed oil sold in New York early this week as low as 32c. per gallon for April delivery, 32¾c. for May and 33c. for July. In the period of high prices, a few weeks since, 41c. had been reached, and in one instance 42c. for June delivery. There is thus shown in the late declining tendency a loss of about 9c. per gallon. And yet the

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trading at the radical decline has been essentially with speculators, either in new deals, covering contracts, or switching April and May contracts to July, with complete absence of demand from the large consumers of the oil.

There were feeble reactions occasionally from these low figures, but they seemed to come more from spasmodic efforts to steady the market so that further margins would not be called for from those on the wrong side of the market rather than there was decided merit to the spasmodic turns.

And margin calling within the last two weeks, because of the radical break in prices, has been of a more positive extensive order than before in years.

The course of the oil market in its variations is shown as follows:

On Monday there were sales in New York of 500 bbls. prime yellow, April delivery, at 33c.; 700 bbls. do. at 32½c., and 500 bbls. do. at 32c., and at the close an advance to 33c., with 500 bbls. sold; there were 2,250 bbls. July delivery prime yellow sold at 33½c., to 33¼c., 33¼c. and 33c., and towards the close 800 bbls. do. at 33½c. to 33¼c., and 1,000 bbls. do. at 34c., closing at 34c., also 100 bbls. May delivery sold at 33c., closing at 33c. bid and 33¼c. asked, closing at 33¼c. bid and 33½c. asked. Small lots of crude, tanks, were had at the Southeast mills at 26c.

On Tuesday the market opened barely steady, with the lard market then practically unchanged: afterwards was a little easier, but closed steadier, with sales in New York of 700 bbls. prime yellow, April delivery, at 32½c.; 600 bbls. do., May, at 33c.; 400 bbls. do., at 32¾c.; 1,500 bbls. do., July, at 33½c., closing with 33¼c. bid and 34c. asked for July, and 32¾c. bid and 33c. asked for May, and 100 bbls. for June at 33¼c., closing with 33½c. asked. There were then 3 tanks crude sold in the Southeast at 25c. and other lots on offer at 26c., with 25c. bid.

On Wednesday, as there was an early advance of 10 points for lard, the cotton oil position for a while was a little steadier, but it closed weak. There were sales upon that day of 200 bbls. prime yellow April, at 32½c., closing offered at 32½c. and 32c. bid.; 400 bbls. do., May, at 33c. to 32¾c., closing offered at 32¾c., and 1,100 bbls. July delivery, at 33¼c. to 33½c., closing at 33½c. There were then 5,000 bbls. April and May offered at 33c. On Thursday the market was easy. Sales: 3,000 May, at 32¾c. to 32½c., 2,000 July, 33½c.; 100 June, 33c.; April offered at 32c. (Friday's market will be found on page 42.)

Bleaching grade, in tanks, in New York is at about 32½c. Winter yellow has little demand, and is quoted at about 30c. to 36½c., and white at 30c. to 36½c., but is very irregular in price, according to first and second-hand holdings.

There were some of the Southern investors buying July delivery at the declining prices to average cost on their other holdings. Then again there was some selling by the Southern people, and there were a few stop loss orders, and chiefly on May contracts, although July

was, as well, sold in a limited way by the South. On the whole, however, we think that there was more switching on the part of the South to July, and as a fair portion of the holdings of the South were steadily held in hopes of changed conditions to better prices before the July delivery is reached whatever may take place as concerns the May delivery.

Some portion of the other business in May and July deliveries has been in the way of buying to cover short sales, and which showed substantial profits.

There have been thus far about 5,000 bbls. prime yellow delivered in New York on April contracts; and despite the fact that there has been a good deal of switching from May to July it is the present intention to deliver a good deal of oil on the May contracts, said to be more than 12,000 to 15,000 barrels.

The offerings of crude by the mills come out very slowly at the present low prices for them; the bid prices for crude are made to conform to the relative prices for the refined at the seaboard, on account of the dull consumption, and the mills are not, as a whole, willing to accept them. The greater proportion of the supplies of crude are, of course, in other sections than in the Southeast, and all told it is believed that they will not exceed 200,000 bbls., and are probably nearer 175,000 bbls.

Cotton oil at 32c. per gallon in New York for prime yellow, the price made in the week, equaled about 4¼c. per pound. That price would be very close to a much freer soap-

makers' demand unless tallow declines further. It must be said, however, that unless the lard market gets better that tallow is likely to be lower, since it is now weak, with 4¼c. bid for city, hhd., and 4½c. asked.

The tallow market has not, as yet, come down in price in full sympathy with the depression in other fats, as it has been held in expectations of export demand, but which does not materialize. Moreover, at our Eastern markets the stocks of the tallow are only

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CHICAGO SECTION



The National Rendering Co., Globe station, will fix up their milling floor with friction hoists, etc. *

Now that the roads are fairly good, it is possible for a really good team to haul a speed indicator out to the yards.

Swift & Company are tearing down the remains of their old offices and wholesale market, and will build up coolers, etc.

The G. H. Hammond Co. will build a large refinery in New York City. Plans and specifications are now in course of preparation.

The G. H. Hammond Co. will considerably increase its fertilizer department, as its present capacity is totally inadequate for their big business.

Robert Craig, of Weir & Craig Manufacturing Co., is back from the South, whither he went some time ago to escape the balance of Chicago's severe winter and in search of health.

The Rev. B. Keene Ryan should "take a tumble" and commence at the commencement of his trouble. Butchers are buying beef around 6½¢@7c., and generously baling it out at from 10 to 20c. per lb. There are no fleas on the butchers—that can be noticed.

W. E. Skinner, general agent of the Union Stock Yards & Transit Co., and a number of prominent railroad, cattle and commission men, have gone to Rapid City, S. D., to help

raise enthusiasm at the cattlemen's convention there. They are a very creditable crowd.

The "yellow press" of the country—and quite a percentage of the "wandering" population thereof also—are agreed that the packers are an awfully bad lot, but one thing can be said in their favor which cannot be said of the much less dangerous Chicago police department. That is that when they undertake—and it's a daily responsibility—to show through their plants rural visitors to the city who are known to have shown at regular intervals a predilection for purchasing the Masonic Temple—they take every precaution to keep the natives from getting at them. They keep them upon raised and fenced-in platforms and place a van and rear guard of tested men over them, besides counting them upon entering and emerging. Now you see the packers are not so wholly bad, are they?

Levi B. Doud, ex-president of the Chicago and the National Live Stock Exchanges, was at the yards this week, having returned from a winter vacation of some months passed near Santa Barbara, Cal. Mr. Doud's appearance on his return from the West renders unnecessary any question regarding his health. His old friends have never met him looking or feeling better.

Mr. Doud says he finds the market in pretty good shape on his return, considering the very heavy supplies of cattle of rather undesirable quality and flesh that he hears has been disposed of since he left early in the winter. "I remember few occasions in my long experience at this market when shipping and export de-

mand were broader or more encouraging than now," said Mr. Doud, "and possibly the market may improve some when the floods of cattle that seem to be flowing upon the market to escape high-priced corn in some sections, and because it is impossible in other regions to secure supplies of corn to carry them longer."

Traffic officials of the several Western railroads represented at the recent Chicago conference with the live stock men have held several meetings in Chicago lately for the purpose of considering and compiling an answer to the memorial of the National Live Stock Association, presented at that time. These meetings have resulted in the circulation of reports of various colors purporting to be decisions arrived at. A representative of one of the big roads is, however, authority for the statement that nothing has been given out, or, indeed, definitely determined on.

The present intention of the railroad side of the controversy, says the "Drovers' Journal," is to present an answer to the memorial, so that it may go before the Denver Live Stock Congress, to be held on May 3. The return pass question is still in doubt. It is learned, however:

That no return passes will be issued on shipments of tame cattle from feed lots or on hogs.

That there is a possibility of an arrangement being made whereby bona fide employees or owners of wild range cattle and range sheep accompanying that class of stock to market will be returned to the loading point free of charge.

ALLBRIGHT-NELL CO.,
4013 Wentworth Avenue - Chicago
WEIR & CRAIG MFG. CO.,
2421 Wallace Street - Chicago
Special Agents Hurford's Hog Hoist



Exclusive agents for Europe, South America, and South Africa.
Breit Butchers' Supply Co., 26-28 Albertstrasse, Hamburg, Germany.
O. P. Hurford's Hog Hoist
FOR SMALL PACKERS
537 Rialto Building
CHICAGO, ILL.

PACKING HOUSE CHEMISTRY

I am doing considerable special work for packers and allied trades at very reasonable rates. Packers with troubles or wishing to improve their products are invited to write me. Am open to make contracts by the month or year. Successful packers are letting chemists keep in touch with what they are doing. It is cheaper to spend one or two dollars weekly as a protection from serious error than save this small sum, and run the risk of learning some day that a loss of hundreds or thousands of dollars has been discovered. Packers are invited to write or call on me. A little help from an experienced packing house chemist often enables packers to make a product just a little better or cheaper than their competitors, and this means much. All letters strictly confidential.

MAX D. SLIMMER

405-406 Ellsworth Building, - CHICAGO

The railroad answer will reiterate the disabilities under which the operating departments have labored for a year past, will recount the handicaps of flood, unusually cold weather, unexpected rushes of business and inability to buy the necessary motive power to handle it.

Assurance will be given of the intention of railroad managers to give better service at the earliest possible moment, and reassert the fact that this service has been as unsatisfactory to railroads as to shippers.

Revision of live stock rates for the purpose of detecting and eliminating inequalities complained of will be promised, but no general reduction will even be intimated.

Railroad managers assert unanimously that the anti-pass agreement, put into effect January 1, is working to their entire satisfaction.

After a long illness William H. Mallory, the popular old-time buyer of cattle and ranch manager for Nelson Morris, died on Monday at his home, in the Kenwood Hotel, where he was surrounded by members of his family. It has been a little more than three months since Mr. Mallory was compelled to give up his business activities at the yards and seek rest and medical help at home. His illness, which was not considered dangerous at the start, rapidly developed a very serious affection of the throat. Efforts of the greatest medical and surgical men that the city or the country could afford were unavailing, and several weeks ago his family was informed that a fatal termination of the case must be expected.

Mr. Mallory had a host of friends at the yards, his acquaintances in business being numbered by thousands, all of whom recognized him as one of the most upright and honorable business men that the yards has produced, but in all these thousands none mourns so deeply as Nelson Morris, his old-time friend, in whose employ Mr. Mallory had labored for the last thirty-five years. He was Mr. Morris' adviser and confidential man in many business matters of importance.

"He was a grand man and one of the dearest friends I have ever known," said Mr. Morris. "He was one of the kindest men at heart that I have ever known. He was to be trusted in every position in which I have placed him, and was one of the most valuable men that ever developed great business ability in business at the yards, but it is not his loss as a valuable business man to me that I feel; I have lost a friend that I loved as well as one man may love another."

Mr. Mallory was sixty-three years of age and was born at Hillsdale, Mich., and came from one of the most distinguished families in the southern section of the State. In his early business life in Chicago Mr. Mallory conducted a small butcher shop near what is now the business center of Chicago. Mr. Morris met and recognized his business capacity and gave him a position in his employ that has made him a leader in the cattle trade for many years.

PROVISION LETTER.

(Special Letter to The National Provisioner from G. D. Forsyth & Co.)

Chicago, April 13.—We quote to-day's market as follows: Green hams, 10@12 ave., nominally 9½c; 12@14 ave., nominally 9½; 14@16 ave., nominally 9½; 18@20 ave., nominally

9½. Green picnics, 5@6 ave., nominally 6½; 6@8 ave., nominally 6½; 8@10 ave., nominally 6½; 10@12 ave., nominally 6½. Green N. Y. shoulders, 10@12 ave., nominally 6½; 12@14 ave., nominally 6½. Green skinned hams, 18@20 ave., nominally 10½. Green clear bellies, 8@10 ave., nominally 9½; 10@12 ave., nominally 9. No. 1 S. P. hams, 8@10c ave., nominally 9½; 10@12 ave., nominally 9½; 12@14 ave., nominally 9; 14@16 ave., nominally 8½; 16@18 ave., nominally 9½. No. 2 S. P. hams, 10@12 ave., nominally 9; 12@14 ave., nominally 8½; 14@16 ave., nominally 8½. No. 1 S. P. skinned hams, 16@18 ave., nominally 10½; 18@20 ave., nominally 10½; 20@22 ave., nominally 10½; 22@24 ave., nominally 9½; 24@26 ave., nominally 9½; 25@30 ave., nominally 9½. No. 1 S. P. picnics, 5@6 ave., nominally 6½; 6@8 ave., nominally 6½; 7@9 ave., nominally 6½; 8@10 ave., nominally 6½; 10@12 ave., nominally 6½. No. 1 S. P. N. Y. shoulders, 8@10 ave., nominally 6½; 10@12 ave., nominally 6½. S. P. clear bellies, 8@10 ave., nominally 9½; 10@12 ave., nominally 9. Family back pork, 30@40 piece, \$14.50; 40@50 piece, \$14.75; 50@60 piece, \$15. Boston butt pork, \$12.50; ham butt pork, \$12.25; bean pork, \$10.50.

CHICAGO PROVISION MARKET

RANGE OF PRICES.

SATURDAY, APRIL 9, 1904.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
May	0.77	0.77	0.52	0.53
July	0.92	0.92	0.67	0.72
RIBS—(Boxed 25c. more than loose)—				
May	0.67	0.70	0.35	0.42
July	0.85	0.87	0.52	0.60
PORK—(Per barrel)—				
May	12.82	12.82	12.45	12.55
July	12.97	12.97	12.65	12.70

MONDAY, APRIL 11, 1904.

LARD—(Per 100 lbs.)—				
May	0.60	0.60	0.42	0.47
July	0.75	0.80	0.60	0.65
RIBS—(Boxed 25c. more than loose)—				
May	0.47	0.47	0.30	0.35
July	0.65	0.70	0.47	0.50
PORK—(Per barrel)—				
May	12.52	12.55	12.30	12.30
July	12.70	12.72	12.42	12.45

TUESDAY, APRIL 12, 1904.

LARD—(Per 100 lbs.)—				
May	0.50	0.52	0.47	0.50
July	0.67	0.70	0.65	0.67
RIBS—(Boxed 25c. more than loose)—				
May	0.40	0.40	0.30	0.35
July	0.52	0.57	0.45	0.50
PORK—(Per barrel)—				
May	12.32	12.42	12.15	12.20
July	12.45	12.57	12.27	12.35

WEDNESDAY, APRIL 13, 1904.

LARD—(Per 100 lbs.)—				
May	0.52	0.60	0.52	0.60
July	0.70	0.80	0.70	0.77
RIBS—(Boxed 25c. more than loose)—				
May	0.37	0.45	0.37	0.45
July	0.52	0.60	0.52	0.60
PORK—(Per barrel)—				
May	12.25	12.40	12.25	12.32
July	12.37	12.52	12.37	12.50

THURSDAY, APRIL 14, 1904.

LARD—(Per 100 lbs.)—				
May	0.65	0.67	0.57	0.62
July	0.80	0.85	0.72	0.80
RIBS—(Boxed 25c. more than loose)—				
May	0.47	0.47	0.35	0.42
July	0.67	0.67	0.52	0.57
PORK—(Per barrel)—				
May	12.45	12.45	12.12	12.27
July	12.57	12.62	12.35	12.50

FRIDAY, APRIL 15, 1904.

PORK—(Per barrel)—				
May	12.25	12.27½	12.17	12.17
July	12.45	12.47½	12.37	12.37
LARD—(Per 100 lbs.)—				
May	0.60	0.62½	0.57	0.57
July	0.77	0.80	0.75	0.75
RIBS—(Boxed 25c. more than loose)—				
May	0.37	0.40	0.37	0.37
July	0.55	0.57½	0.52	0.52

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 4.....	21,493	732	33,563	23,047
Tuesday, April 5.....	2,372	4,628	11,256	12,217
Wednesday, April 6.....	18,110	1,239	21,012	16,161
Thursday, April 7.....	6,559	2,359	21,949	13,177
Friday, April 8.....	1,525	390	14,818	4,533
Saturday, April 9.....	229	95	6,250	3,185
Total, last week.....	50,270	9,443	108,848	72,630
Previous week.....	59,336	8,101	186,793	79,335
Same week last year.....	60,732	8,407	109,083	70,991
Two years ago.....	44,552	6,518	100,587	58,645

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 4.....	6,451	...	9,470	3,471
Tuesday, April 5.....	2,992	14	3,893	1,224
Wednesday, April 6.....	4,733	105	5,432	721
Thursday, April 7.....	6,561	16	8,200	3,203
Friday, April 8.....	2,078	97	6,169	...
Saturday, April 9.....	750	20	3,500	520
Total last week.....	23,565	254	36,673	9,189
Previous week.....	24,514	234	69,583	15,633
Same week last year.....	22,772	676	24,999	6,221
Two years ago.....	14,974	482	59,710	10,675
Combined receipts of hogs at eleven markets for week ending April 9, 1904.....			343,000	
Week ago.....			452,000	
Year ago.....			310,000	
Two years ago.....			318,000	
Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:				
Week ending April 9.....	123,000	262,700	156,700	
Week ago.....	137,400	379,600	167,000	
Year ago.....	138,400	247,300	149,800	
Two years ago.....	110,200	239,400	122,300	

CHICAGO HOG SLAUGHTER.

Chicago packers slaughtered hogs during week ending April 9, 1904, as follows:

Armour & Co.....	19,500
Anglo-American.....	7,000
Continental.....	1,900
Swift & Co.....	16,200
Hammond Co.....	3,800
Morris & Co.....	7,400
Boyd Lunham Co.....	2,600
S. & S.....	4,400
Roberts & Oake.....	2,500
Other packers.....	17,800
Total.....	82,900
Left over.....	3,500
Week ago.....	134,800
Year ago.....	92,000
Two years ago.....	76,800
Three years ago.....	99,100

AVERAGE PRICE OF HOGS.

Week ending April 9, 1904.....	\$5.20
Previous week.....	5.35
One year ago.....	7.30
Two years ago.....	6.85
Three years ago.....	6.05
Estimated receipts of live stock for week during April 15:	
Cattle.....	60,000
Hogs.....	130,000
Sheep.....	75,000

CATTLE.

Choice to fancy heaves.....	\$5.00@5.75
Good to choice heavy steers.....	5.10@5.55
Fair to good export and shipping steers.....	4.90@5.00
Medium beef steers.....	4.10@4.55
Inferior and plain steers.....	3.40@4.00
Good to fancy cows and heifers.....	3.85@4.50
Good to choice feeders.....	3.55@4.40
Poor to fair stockers and feeders.....	2.35@3.40
Fair to good cows and heifers.....	3.15@3.75
Good cutting and fair beef cows.....	2.70@3.15
Common to good culling cows.....	1.50@2.35
Bulls, poor to choice.....	4.50@5.50
Calves, good to fancy.....	5.00@5.25
Calves, common to fair.....	2.50@4.25
Corn-fed western steers.....	4.00@5.50
Texas bulls and thin steers.....	2.50@3.80
Fed Texas steers, fair to choice.....	3.50@4.75

HOGS.

Good to choice heavy shipping.....	\$5.30@5.35
Fair to good butcher weights.....	5.15@5.40
Fair to good heavy packing.....	5.00@5.25
Rough to choice heavy mixed.....	4.95@5.25
Assorted light, 150 to 180 lbs.....	4.90@5.10
Good to choice light mixed.....	4.95@5.15
Inferior light mixed.....	4.80@4.90
Poor to choice 90 to 135 lb. pigs.....	4.10@4.75

SHEEP.

Fair to prime wethers.....	\$5.20@5.75
Fair to good mixed lots.....	4.85@5.40
Fair to prime western wethers.....	5.20@5.75
Fair to prime yearlings.....	5.10@5.85
Ewes, fair to fancy.....	4.50@5.60
Plain to good feeding stock.....	3.70@4.25
Culls and tail-end stock.....	2.50@3.00
Native lambs, poor to fair.....	3.75@5.50
Native lambs, good to fancy.....	5.75@6.40
Fat western and Mexican lambs.....	5.85@6.45
Western feeding lambs, poor to choice.....	4.75@5.40
Shorn lambs.....	4.75@5.65

JUTE CLOTH—for pressing tankage and blood
FINE BURLAPS—for carrying hams and bacon.
BURLAPS and BAGS—for any purpose.
W. J. JOHNSTON, Manufacturer & Importer
 182 Jackson Boulevard, Chicago.

RETAIL FRESH MEATS.

Beef.	
Native Rib Roasts.....	14
" Sirloin Steaks.....	16
" Porterhouse Steaks.....	18
" Pot Roasts.....	9
Rib Roasts from light cattle.....	12
Beef Stew.....	6
Boneless Corned Briskets.....	7
Corned Rumps.....	6
" Ribs.....	5
" Flanks.....	5
Round Steaks.....	10
" Roasts.....	8
Shoulder Steaks.....	10
" Roasts.....	8
" Neck End.....	6

Lamb.	
Hind Quarters.....	10
Fore ".....	8
Legs.....	12
Breasts.....	6
Shoulders.....	10
Ribs.....	14
Loins.....	14

Mutton.	
Legs.....	10
Breasts.....	6
Shoulders.....	9
Hind Quarters.....	8
Fore ".....	7½

Pork.	
Pork Loins.....	11
" Chops.....	12
" Tenderloins.....	20
" Butts.....	9
Spare Ribs.....	7
Blades.....	7
Knuckles.....	5
Pigs Heads.....	5
Leaf Lard.....	8

Veal.	
Hind Quarters.....	8
Fore ".....	6½
Legs.....	9
Breasts.....	6½
Shoulders.....	7½

BUTCHERS' OFFAL.

Tallow.....	3½c.
Mixed Bone and Tallow.....	2½c. per lb.
Califats, 8 to 15 lb.....	11c. @ 11½
Califats, under 8 lb.....	6c. each

SOUTH WATER STREET MARKETS.

Live Poultry.

Turkeys.....	12
Chickens.....	13
Hens.....	12
Roosters.....	7
Springs.....	13
Ducks.....	12½
Geese.....	9 @ 10

Veal.

Choice.....	8½
Medium.....	6½ @ 7½
Small.....	5 @ 5½
Coarse.....	4 @ 5

Dressed Poultry.

Turkeys.....	16½
Chickens.....	12 @ 12½
Springs.....	13½
Ducks.....	13 @ 14
Geese.....	9 @ 10

BUTTER AND EGGS.

Best Butter.....	24½
No. 1 ".....	20
No. 2 ".....	16
No. 3 ".....	14
Best Eggs.....	18
No. 1 ".....	16
No. 2 ".....	15

COTTONSEED OIL

(Continued from page 35.)

moderate, and for easier prices an accumulation would have to be made; but at the West, where tallow has been in better supply, it has suffered to easier prices on the general outlook of trade. The beef fat markets must be considered as depending more upon soapmakers' demands, for the present; therefore, there is absence of competitive buying in them, since the compound makers are practically out of the market, and there is no export interest.

The Hull (Eng.) market has weakened 6d. this week, as feeling the depression in this country, with 19s. quoted.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspregon & Co.)

A further decline of 2½c. has taken place during the past week. The reasons for this decline are about the same as those that have been prevailing before—i. e., the decline in lard, tallow and oleo stearine markets which has demoralized the home trade, reselling of April and May contracts, hammering of prices by the shorts and the continued pressure on the market by one of the leading concerns. It has to be noted, however, that this concern has not seemed willing, of late, to sell any round lots; while it has been ready to sell small lots at prices below the market, it is refusing to accept bids for larger quantities.

Comparative steadiness has developed in the market since Monday, and July, which was sold down as low as 33c. by the leading concern in question, reacted to 34c. when buyers found out that this company was not willing to sell large quantities. There has been some buying by soap makers, moderate buying by exporters and considerable buying of July by speculators. The July and August options, however, are now no longer offered in large lots and the premium on July oil, which was at one time only ½c. over May, has widened so that at present it is 1c., showing that short sellers at present prices are getting scarce. April and May oil is offered quite freely for resale by parties who bought them previously at higher prices, and the demand for these deliveries is only moderate, buyers of spot oil having been frightened off on account of the heavy decline which has taken place, and holding off in order to buy at bottom prices.

There is, however, some conservative buying from different consuming quarters, and while this buying has not been aggressive, it seems to take the spot oil off the market just the same.

The crude oil market in the Southeast is comparatively dull. Most of the crude oil mills have sold their oil and those mills that still have a few tanks to sell are covering by buying refined oil in the New York market, so as to get the benefit of the advance in prices if the market should react. It is natural to suppose that a crude oil mill would not be disposed to accept a loss in selling at present prices and would prefer to buy refined oil for future deliveries against their sales of crude. They feel that at prevailing prices for refined oil chances are more in favor of an advance than a decline.

The decline from the top of the market six weeks ago now amounts to about 9c. per gal-

lon, and for every decline of 1c. per gallon buying for investment is so much safer, and while it is, of course, possible that some of the large companies may be able to depress prices further for their own purposes, it looks as if cottonseed oil could not very well go much lower. It is reasonable to suppose that it is now near bottom, and we wish to advise caution. It is a market well worth watching closely.

After the May deliveries have taken place it will be possible to judge the market better, and a good many traders are waiting to see how these deliveries will turn out before committing themselves on one side of the market or the other. Until then it is probable that the market will be comparatively quiet. We look for a steady market for the next week.

We quote to-day as follows: Prime summer yellow cottonseed oil, April, 32c. asked and 31½c. bid; May, 32½c. asked and 32c. bid; June, 33¼c. asked and 33c. bid; July, 33¼c. asked and 33½c. bid; August, 34c. sales; September, 34c. asked and 33c. bid; October, 32c. asked and 30c. bid; November, 31c. asked and 30 bid; December, 31c. asked and 29c. bid; prime winter yellow cottonseed oil, 36c.; prime summer white cottonseed oil, 36c.; Hull quotation of cottonseed oil, 19s. 1½d.; prime crude oil, in tanks, in the Southeast, 26c.; do., in tanks, in the Mississippi Valley, 25½c.; do., in tanks, in Texas, 25c.

FAIRBANKS' NEW ORLEANS PLANT.

New Orleans people are as pleased over the success of the N. K. Fairbanks Company's enterprise there as is the concern itself. Both have reason to be satisfied. The Fairbanks removal from St. Louis to Gretna was an experiment, but it turned out so well that other companies from the North have followed suit. The New Orleans Times-Democrat, in a recent lengthy review of the Fairbank enterprise, said:

"One of the most interesting industrial experiments ever made in the South was what was then characterized as the venture of N. K. Fairbanks Company in removing its large cotton seed oil lard manufactory from St. Louis to Gretna, one of New Orleans' thriving suburbs. That was about a year ago. The plant has now passed the experimental stage, and at present its daily output is 500 barrels of "lard compound," a very acceptable substitute for lard, and in the making of which there is used refined cotton seed oil and beef fat.

"The Fairbanks Company came to heart of the cotton country that it might have ready access to cotton seed oil. And the big plant was not established merely in a State where cotton grows in abundance, or in a city where there can be heard the hum of the machinery of various oil refineries, but the factory was made the neighbor of one of the largest refineries in the Southern States, from which it receives its oil through pipes, without even the cost of carting it.

"The Fairbanks Company is one of the largest commercial concerns in the world. In its movements it is never actuated by sentiment or whim. When it bundled its great tanks, its boilers and the rest of its paraphernalia into a string of freight cars at St. Louis and billed the outfit to Gretna, Jefferson parish, La., it was in modern parlance, a cold-blooded business proposition. It was not a case of favoring Gretna or its guardian, New Orleans, and it did not expect a brass band reception or floral offerings.

"The experience of the Fairbanks Company constitutes a chapter in the history of the growth of those industries of the South that are peculiarly her own. The splendid success of the company has been remarked in packing circles, and it is stated that others will enter the field."

THE DAVIES WAREHOUSE & SUPPLY CO.

Office: 20 N. Clark St.
on C. & N. W. R. R. } CHICAGO
Warehouse: 161 N. Water St.

Tools, Scoops & Shovels.

Manufacturers and
Dealers in all kinds of
Packing House Supplies.

ALL IRON TANK
COCKS, D & D Pattern
x x x

HAM and LIVER
NEEDLES
x x x

BRASS and IRON
GOODS.

MARKET PRICES.

CHICAGO. WHOLESALE FRESH MEATS.

Beef.	
Western Cows.....	5 1/2 @ 6
Native Cows.....	6 @ 6 1/4
Western Steers.....	6 1/2 @ 7
Good Native Steers.....	7 1/2 @ 8
Native Steers, Medium.....	6 1/4 @ 7
Heifers, Good.....	7 @ 7 1/2
Heifers, Medium.....	6 1/4 @ 7
Hindquarters.....	1 1/4 c. over Straight Beef
Forequarters.....	1 c. under

Beef Cuts.	
Steer Chucks.....	6
Cow Chucks.....	5
Boneless Chucks.....	5 1/4
Medium Plates.....	8 1/2
Steer Plates.....	4
Cow Rounds.....	6 @ 6 1/2
Steer Rounds.....	7 @ 7 1/4
Cow Loins, Common.....	8 1/4 @ 9
Cow Loins, Medium.....	9 @ 9 1/4
Cow Loins, Good.....	10 @ 10 1/4
Steer Loins, Light.....	12 @ 13
Steer Loins, Heavy.....	13 @ 14
Beef Tenderloins, No. 1.....	20
Beef Tenderloins, No. 2.....	14
Strip Loins.....	7
Serolin Butts.....	10
Shoulder Clods.....	6 1/2
Rolls.....	11
Rump Butts.....	6
Trimnings.....	4 1/2
Shank.....	4
Cow Ribs, 20 to 22.....	8 1/4 @ 9
Cow Ribs, Common Light, 16 to 18.....	7 1/2
Steer Ribs, Light.....	12 @ 13
Steer Ribs, Heavy.....	13 @ 14
Loin Ends.....	10

Beef Offal.	
Livers.....	3 1/2
Hearts.....	3
Tongues.....	11 1/2
Sweetbreads.....	20
Ox Tails.....	4

Veal.	
Heavy Carcass Veal.....	5 1/2 @ 6 1/4
Light Carcass.....	7 @ 7 1/2
Medium Carcass.....	8 @ 8 1/2
Good Carcass.....	9 @ 9 1/2
Medium Saddles.....	10
Good Saddles.....	10 1/2 @ 11
Medium Racks.....	6 @ 6 1/2
Good Racks.....	7 @ 7 1/2

Veal Offal.	
Brains.....	4
Sweetbreads.....	40
Hearts.....	3
Livers.....	35
Plucks.....	3

Lambs.	
Medium Cawl.....	8 @ 8 1/2
Good Cawl.....	8 1/2 @ 9
Springfield Lamb.....	9 @ 9 1/2
Round Dressed Lamb.....	9 1/2 @ 10
Saddles Cawl.....	10 1/2 @ 11
Saddles Springfield.....	12 1/2 @ 13
R. D. Lamb Saddles.....	6 @ 6 1/2
Cawl Lamb Racks.....	1 @ 1 1/2
Springfield Lamb Racks.....	1 @ 1 1/2
R. D. Lamb Racks.....	1 @ 1 1/2
Lamb Fries, per pair.....	5

Mutton.	
Medium Sheep.....	8 @ 8 1/2
Good Sheep.....	8 1/2 @ 9
Medium Saddles.....	10 @ 10 1/2
Good Saddles.....	10 1/2 @ 11
Medium Racks.....	6 @ 6 1/2
Good Racks.....	7 @ 7 1/2
Mutton Legs.....	9 @ 9 1/2
Mutton Stew.....	4 1/2 @ 5

Fresh Pork, Etc.	
Pork Loins.....	11 1/2 @ 12
Leaf Lard.....	14 @ 15
Tenderloins.....	20 @ 21
Spare Ribs.....	5 1/2 @ 6
Butts.....	7 1/2 @ 8
Hocks.....	5 @ 5 1/4
Trimnings.....	5 @ 6
Tails.....	3 @ 4
Snouts.....	2 @ 2 1/2
Pigs' Feet.....	3 @ 4
Pigs' Heads.....	3 1/2 @ 4
Knuckles.....	2 1/2 @ 3
Blade Bones.....	5 @ 5 1/4
Cheek Meat.....	3 1/2 @ 4
Hog Plucks.....	3 @ 3 1/4
Neck Bones.....	1 1/2 @ 2
Skinless Shoulders.....	9 1/2 @ 10
Pork Hearts.....	1 1/2 @ 2
" Kidneys.....	2 @ 2 1/2
" Tongues.....	10 @ 11
Slip Bones.....	3 1/2 @ 4
Tail.....	2 1/2 @ 3
Back.....	1 1/2 @ 2

Dry Sausage.	
Packed in 25-lb. boxes, 1/4 c. per lb. extra.	
Extra Fine Cervelat.....	19
Choice H. C.	16 1/2
Fine H. C.	15 1/2

Special H. C. Cervelat.....	11
Special B. C.	11
Western B. C.	8 1/2
Goldberg.....	12
Milanese Salami in Hog Casings.....	20
Choice H. C. Milano Salami.....	19
Choice B. C. German.....	16
Fine B. C.	15
Special B. C.	13 1/2
Excelsior B. C.	11 1/2
Choice H. C. Arles.....	18 1/2
Choice B. C.	17
Fine B. C.	16
Choice Arles Frisses.....	17 1/2
Mortadella.....	17 1/2
Landjaeger.....	17 1/2
Holsteiner.....	17 1/2
Farmer.....	17 1/2
Coppa.....	17 1/2
Lyons.....	20 1/2

Fresh Sausage, Etc.	
Breakfast Sausage, 1-lb. cartons.....	13
Pork Link, large No. 1.....	6 1/2
Pigmy Sausage.....	6
Sausage Meat No. 1.....	6 1/2
Pork Link, large No. 2.....	6
Sausage Meat, No. 2.....	6
Frankfurts.....	6
Special Frankfurts.....	7 1/2
Vienna Frankfurts, 10-lb. cartons.....	6
Polish.....	6
Knobloch, or Garlic Sausage.....	6 1/2
Head Cheese.....	4 1/2
Blood Sausage.....	4 1/2
Liver Sausage.....	4 1/2
Leona.....	6
Bologna in Weasands.....	6
Bologna in Cloth Bags (paraffined).....	6
Ham Bologna in Paraffine.....	6 1/2
Bologna, long, round or large.....	6 1/2
Veal Ham.....	6 1/2
Minced Ham in Bladders (cooked).....	1 1/2
Berlin Ham (cooked).....	7
Prepared Ham in Cloth Sacks (cooked).....	9
New Eng. and Ham in Cloth (cooked).....	8
Boneless Ham.....	10
Tongue, white.....	8 1/2
Tongue, blood.....	7 1/2
Boneless Pigs Feet.....	1 1/2
Luncheon Beef.....	5 1/2
Fresh Pigs Feet.....	3
Smoked Loin Roll.....	17 1/2
Regular Boiled Hams.....	15
Smoked Boiled Hams.....	15 1/2
Boiled Picnics.....	10

	Bris.	Half	Qtr.	Kits
Spiced Pigs Feet.....	7.00	3.00	1.60	.70
Pickled Plain Tripe.....	3.50	1.70	.90	.45
Pickled H. C. Tripe.....	6.00	2.65	1.50	.70
Fr. H. C. Tripe.....	9.00	4.35	2.25	.95
Pickled Ox Lips.....	11.50	4.75	2.50	1.05
Pickled Pigs Snouts.....	11.50	4.75	2.50	1.05

Wholesale Smoked Meats.	
Hams, 12 lbs. average.....	12
" 14 ".....	11 1/2
" 16 ".....	11 1/4
Skinless Hams.....	11 1/4
Calas, 6 1/2 lbs. average.....	8
" 8 1/2 ".....	7 1/2
Breakfast Bacon, fancy.....	15
Wide, 8/10 average, and strip, 4/5 average.....	11
" 10/12 ".....	10 1/2
" 12/14 ".....	10 1/4
Dried Beef Sets.....	13 1/2
" Inside.....	13 1/4
" Knuckles.....	13 1/4
" Outside.....	11 1/4
Regular Boiled Hams.....	15
Smoked.....	15 1/2
Boiled Picnic Hams.....	10
Cooked Loin Rolls.....	17 1/2

BARBELED BEEF AND PORK.	
Extra Plate Beef.....	Per bbl. 9.30
Plate Beef.....	9.00
Extra Mess Beef.....	9.00
Prime Mess Beef.....	9.50
Beef Hams.....	18.50
Rump Butts.....	9.00
Mess Pork (repacked).....	13.00 @
Clear Fat Backs.....	13.00 @
Family Back Pork.....	15.25
Bean Pork.....	11.25

Dry Salt Meats.	
Clear Bellies, 14/16 average.....	7 1/2
Rib Bellies.....	8
Fat Backs.....	6
Regular Plates.....	5 1/2
Short Clears.....	9 1/4

CORNED, BOILED AND ROAST BEEF.	
1 lb. 2 doz. to case.....	Per doz. \$1.30
2 lb. 1 or 2 doz. to case.....	2.40
2 lb. 1 doz. to case.....	4.85
6 lb. 1 doz. to case.....	8.00
2 lb. 1/2 doz. to case.....	18.00

EXTRACT OF BEEF.	
1 oz. jars 1 dozen in box.....	Per doz. \$2.25
2 oz. jars 1 dozen in box.....	3.55
4 oz. jars 1 dozen in box.....	6.50
8 oz. jars 1/2 dozen in box.....	11.60
6 oz. jars 1/2 dozen in box.....	22.00
2, 5 and 10 lb. tins.....	\$1.75 per lb.

LARD.

Pure leaf, kettle rendered, per lb. tes.....	8 1/2
Lard substitute, tes.....	6 1/2
Lard compound.....	6 1/2
Barrels.....	1/4 c. over tes.
Half barrels.....	1/4 c. over tes.
Tubs, from 10 to 80 lb.....	1/4 c. to 1 c. over tes.
Cooking Oil, per gal.....	45c

BUTTERINE.

F. O. B. CHICAGO.

No. 1, natural color.....	@ 10
No. 2.....	@ 11 1/2
No. 3.....	@ 12
No. 4.....	@ 13
No. 5.....	@ 14
No. 6.....	@ 15

SAUSAGE CASINGS.

Beef round, set of 100 ft.....	12 1/2 @ 14
Beef middles, set of 57 ft.....	35 1/2 @ 37 1/2
Beef bungs, each.....	7 1/4 @ 8 1/4
Hog casings, per lb salt.....	24 @ 25
Hog bungs, exports.....	@ 9 1/4
" " medium, each.....	4 1/2 @ 5
" " small, each.....	@ 65
Sheep casings, per bundle.....	60 @ 65
" " imported, medium to wide.....	.65 .95

FERTILIZERS.

Dried blood, per unit.....	@ 2.55
Hoof meal, per unit.....	@ 2.90
Concent. tank, 15 to 16 per unit.....	@ 2.30
Ground tank, 10 to 11 per unit.....	2.15 @ 10c.
Unground tank, 10 to 11 per unit.....	2.10 @ 10c.
Unground tank, 9 and 3 1/2, ton.....	21.00
Unground tank, 6 and 3 1/2, ton.....	14.50
Ground raw bone, per ton.....	25.00
Ground steam bone, per ton.....	17.50

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 to 70 lb, avg. ton.....	\$25.00
Horns, black, per ton.....	25.00
Horns, striped, per ton.....	30.00
Horns, white, per ton.....	45.00
Round Shin Bones, 38 to 40 lb, avg. ton.....	45.00
Round Shin Bones, 50 to 52 lb, avg. ton.....	60.00
Long Thigh Bones, 90 to 95 lb, avg. ton.....	90.00

LARDS.

Prime steam, cash.....	@ 6 1/4
Prime steam, loose.....	@ 6
Neutral.....	@ 5 1/4
Compound.....	@ 6 1/4

STEARINES.

Oleo.....	6 1/4 @ 6 1/4
Lard.....	@ 7 1/2
Grease, W.....	@ 5 1/4
Grease, B.....	@ 4 1/4
Grease, Y.....	@ 5

OILS.

Lard Oil, extra winter strained tes.....	62
Lard Oil, extra, No. 1.....	40
Lard Oil, No. 1.....	38
Lard Oil, No. 2.....	36
Oleo Oil, extra.....	7 1/2 @ 7 1/2
Oleo Oil, No. 2.....	7 @ 7
Neatsfoot Oil, pure.....	60 @ 65
Neatsfoot Oil, No. 1.....	63 @

TALLOW.

Packers' prime.....	5 @ 5 1/4
No. 2.....	3 1/2 @ 4 1/4
Edible.....	5 1/2 @ 5 1/4
City renderers.....	4 1/2 @ 4 1/2

GREASE.

Brown.....	3 1/2 @
Yellow.....	@ 4
White, A.....	4 1/2 @ 5
Bone.....	4 1/2 @ 4 1/4

CURING MATERIALS.

Refined saltpetre.....	4 1/2 @ 5 1/4
Boric acid, crystal to powdered.....	10 1/2 @ 11 1/4
Borax.....	7 1/2 @ 8
Sugar—	
Pure, open kettle.....	3 1/2
White, clarified.....	4 1/4
Plantation, granulated.....	4 1/2
Yellow, clarified.....	4
Salt—	
Ashton, in bags, 224 lb.....	\$2.85
Eng. packing, in bags, 224 lb.....	1.45
Michigan, medium, car lots, per ton.....	3.00
Michigan, granulated, car lots, per ton.....	2.65
Casing salt, bbls., 280 lb., 2X and 3X.....	0.95

COOPERAGE.

Tie.....	@ 1.32 1/4
Barrels, Oak.....	0.95 @ 1.00
" " Ash.....	0.85 @ 0.87 1/4

COTTONSEED OILS.

P. S. Y., in tanks.....	@ 32
Prime Crude, in tanks.....	30 @ 31
Butteroil, in bbls.....	30 @

LIVE STOCK REVIEWS

CHICAGO.

(Special to The National Provisioner from the Bowles Live Stock Commission Company.)

CATTLE.—Receipts of cattle the first three days this week, 49,127, with about 7,100 more than the same period last week. Official receipts Monday were 28,206—quite a heavy supply and more than was expected, but the demand was strong from all sources. Foreign markets were better and the exporters were good buyers. Shipping orders were heavy and as a result of the good demand good cattle sold at steady prices. The commoner grades sold 10c. per cwt. lower owing to the excessive supply of that kind. Four loads of heavy export cattle sold as high as \$5.65, two loads of them averaging 1680 lbs., and two loads averaging 1430 lbs. However, the bulk of the business was done at prices ranging from \$4.40 to \$5.00 for a medium to fairly good class of cattle, with good to choice at \$5.00@5.30 and prime at \$5.30@5.65. Common to fair shorted, at \$3.75@4.25, with inferior light killers down to \$2.75. Native butcher stock active and steady. Yearling heifers prime quality sold up to \$4.60. Choice to fancy cows and heifers, \$3.85@4.25. Bulk of the good grades at \$3.35@3.75, and medium beef cows \$2.85@3.10. Bulls of choice quality sold at \$3.60@3.85. Bulk of the good fat grades \$3.25@3.50; bolognas, \$2.70@2.90, and a few choice lots up to \$3.00. Good light bulls from \$2.25@2.60, with inferior grades at \$1.75@2.10. The calf market suffered a severe decline. Heavy receipts of dressed calves on city markets affected the demand at the yards. The quality of the arrivals was very poor. A few lots sold Monday at 5c. a lb. Fair to good veals from \$4.50@4.75, with poor, light grades at \$3.50@4.00, and heavy calves from \$1.50@3.50. On Tuesday the calf market was heavily supplied and the demand was exceedingly light, resulting in the lowest prices for calves for some months. Values generally declined \$1.00 from one week ago, and some of the commoner grades suffered a decline of \$1.25 per cwt. The trade is expecting lighter receipts and better prices for cattle in the near future. This may not be the case within the next couple of weeks as it is quite likely the farmers will ship out the surplus stock between now and then to get ready for their spring work. The feed lots at present are as empty as they have been for many years past at this season of the year.

HOGS.—Receipts of hogs for the first three days this week were 49,285, against 65,831 received last week for the same period, showing a decrease of 16,546 head. Receipts Monday were 18,000 and prices generally 5c. per cwt. higher and market steady at the advance. Eastern shippers were not heavy buyers. Receipts on Tuesday were only 10,000, and the market again 5c. higher with the gain mostly on light and mixed grades. The packers bought very sparingly and consequently the light receipts were only productive of this slight advance. Top hogs, \$5.37½, with mixed and butchers weighing 195 to 250 lbs., sold at \$4.85@5.30. Heavy grades, 250 to 400 lbs., sold at \$4.85@5.37½. Light grades, averaging 140 to 195 lbs., at \$4.70@5.25, with an average cost for the day of \$5.13 per cwt., against \$5.09 Monday, \$5.26 one week ago, and \$7.30 one year ago. Packers seem to think hog prices are too high and they assume a very indifferent attitude toward making large purchases at present prices.

SHEEP.—Receipts of sheep the first three days this week, 53,101, against 51,425 for the corresponding period of last week, showing an increase of 1,676. Top sheep, \$5.75 per cwt. with the bulk at \$4.50@5.60. Top lambs, \$6.45 with the bulk at \$4.85@6.40. These prices show an advance of about 25c. per cwt. over prices of last week, or about 75c. per cwt. decline from one year ago. Arrivals Monday, 16,000—a little heavier than was expected, although the demand for exporters was good, and anything of export weight and quality met with very keen competition. A big band of 124-lb. western ewes from Win-

ona, Minn., sold up to \$5.25, with a bunch from St. Paul averaging 126 lbs. at \$5.30, while some fancy wethers and yearlings were taken for export at \$5.40, all such being shorn. Some 160-lb. fancy native ewes, shorn, sold at \$5.30, with a bunch of choice, fat wethers in fleece, at \$5.60. A very prime load of 111-lb. shorn western wethers and yearlings went for export at \$5.40. Any lambs averaging over 90 lbs. were in disfavor, and sold Tuesday at 10c. to 15c. per cwt. decline. Prime lambs in fleece sold as high as \$6.35@6.40. Bulk of the Colorado lambs from \$6.15@6.35. A double deck of fancy 82-lb. shorn Colorado lambs sold up to \$5.65. The demand is exceedingly good for light-weight choice lambs.

ST. JOSEPH

(Special to the National Provisioner.)

Receipts of cattle last week, 9,484; previous week, 9,688; year ago, 10,668. The reduction in supplies at all outside markets on shipping account enabled salesmen to easily secure an advance of 15 to 25c., with Nebraska offerings topping the market at \$5.30. Cows and heifers were in light to moderate proportion and the demand strong from both local buyers and shippers and prices gained 15 to 25c. for the good beefy cows and finished handy weight heifers and 10 to 15c. for medium offerings and canners, with best heavy cows selling at \$4.10 and heifers up to \$4.50. The country demand for stock cattle last week fell away below the expectations of regular dealers, which brought a heavy accumulation of cattle in the pens and a decline of 15 to 25c. in values.

Supplies of hogs last week, 31,227; preceding week, 36,328; year ago, 27,204. The liberal marketing at all points and sharply lower trend to the prices gave local packers an opportunity to get their supplies at a much lower range of prices. They are very bearish and pound the market whenever conditions in the least warrant them in so doing. The quality continued of good average, but the average weight last week was the smallest in two weeks. The tops to-day were made at \$5.10, with the bulk of sales at \$5 to \$5.05.

Arrivals in the sheep market last week were the second largest in the history of the South St. Joseph yards, they totalling 29,778, as compared with the record-breaking supply of 30,395 the previous week and 16,050 a year ago. The main features in this department of the trade were the masterly manner in which buyers took care of the liberal supplies and the narrowing of the margin between the selling price of heavy and handy weight lambs, which was due to the scarcity of mutton grades. To-day both Colorado and Kansas lambs sold at \$6.25, or 25c. higher than the previous highest figure of the season, which was in early part of January. Colorado fed wethers brought \$5.50, the high point of the season. No yearlings on the handy weight order have been here of late, but they are quoted up to \$5.75; best ewes are also quoted up to \$5.25, which quotations are the highest of the season. Last week both sheep and lambs gained 10c. and the advance for the two days of this week amounted to 15 to 25c.

KANSAS CITY

(Special to The National Provisioner.)

CATTLE.—Receipts this week were 30,400; last week, 28,500; same week last year, 34,800. Plain heavy steers lost 10 to 15c. Monday and Tuesday on account of lower markets elsewhere on Monday. There was a liberal run here Tuesday, but they have sold better since. Best heavy cattle and light beef steers have sold about steady all the week, and was strong Thursday; steady Friday; top for the week, \$5.25 on two days. Cows and heifers sold fairly steady all week. Heavy cows bring from \$3.25 to \$4.15; heifers, \$3.50 to \$4.45; heavy bulls, slow; butcher weights, strong; stockers and feeders, quiet,

without much change; quarantine receipts light and prices steady.

HOGS.—Receipts this week were 41,900; last week, 39,800; same week last year, 45,900. From Friday to Monday hog prices advanced, but 15 to 20c. was taken off Tuesday and Wednesday, when the low point since February was reached. Packers and drovers on Wednesday cost \$4.95. The market was higher Thursday, and nearly steady Friday, with a top of \$5.10 bulk on sales at \$4.95 to \$5.05. Quality has not been so good this week. More half-fat light hogs have been included, probably on account of high corn.

SHEEP.—Receipts this week were 19,000; last week, 16,700; same week last year, 35,900. Sheep and lambs are 20 to 30c. higher this week. Packers expect receipts to run light for some time, as the visible supply is limited. The Colorado stuff is about all marketed, not much local stuff remains to come, and Southern stuff will not begin to come for several weeks. Lambs sold at \$6.15, ewes at \$5.25, and wethers are quotable at \$5.60.

HIDES are strong; green salted, 7½c.; side brands over 40 lbs., 7c.; under 40 lbs., 6c.; horse hides, \$2.50 to \$3; dry flint butcher, 15½c.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Armour	5,174	16,351	5,496
Cudahy	3,116	7,784	2,360
Fowler	121
Ruddy	874	225	606
Schwarzschild	3,747	5,948	3,517
Swift	4,777	8,370	3,342

CATTLE SLAUGHTERED.

Special reports to The National Provisioner show the number of cattle slaughtered at the following centers for the week ending April 9:

Chicago	26,705
Omaha	13,799
Kansas City	16,273
St. Joseph	9,484
Cudahy	340
Sioux City	808
Wichita	247
Louisville	1,080
New York and Jersey City	7,209
Detroit	1,000
Buffalo	6,820
Denver	650

HOGS SLAUGHTERED.

Special reports to The National Provisioner show the number of hogs slaughtered at the following centers for the week ending April 9:

Chicago	72,175
Omaha	37,637
Kansas City	38,060
St. Joseph	31,227
Cudahy	3,815
Sioux City	5,982
Ottumwa	7,870
Cleveland	7,500
Cedar Rapids	7,539
Wichita	8,962
Bloomington	802
Indianapolis	17,779
Louisville	5,270
New York and Jersey City	38,413
Detroit	4,201
Buffalo	30,360
Denver	3,842

SHEEP SLAUGHTERED.

Special reports to The National Provisioner show the number of sheep slaughtered at the following centers for the week ending April 9:

Chicago	63,481
Omaha	19,511
Kansas City	15,513
St. Joseph	29,778
Cudahy	362
Sioux City	229
Wichita	12
New York and Jersey City	23,969
Detroit	1,003
Buffalo	49,600
Denver	1,917

RECEIPTS AT CENTRES.

SATURDAY, APRIL 9.			
	Cattle.	Hogs.	Sheep.
Chicago	500	6,000	2,000
Kansas City	100	2,000	...
Omaha	100	1,000	...
St. Louis

MONDAY, APRIL 11.			
Chicago	25,000	20,000	20,000
Kansas City	6,000	4,000	3,000
Omaha	4,500	3,000	8,000
St. Louis

TUESDAY, APRIL 12.			
Chicago	3,500	10,000	15,000
Kansas City	13,000	10,000	4,000
Omaha	8,500	10,700	7,500
St. Louis

WEDNESDAY, APRIL 13.			
Chicago	18,000	21,000	15,000
Kansas City	8,000	11,000	3,000
Omaha	7,000	9,000	6,500
St. Louis

THURSDAY, APRIL 14.			
Chicago	6,000	7,000	10,000
Kansas City	3,000	9,000	2,000
Omaha	3,300	8,000	5,500
St. Louis

FRIDAY, APRIL 15.			
Chicago	2,000	16,000	5,000
Kansas City	1,000	4,000	1,000
Omaha	1,000	7,000	3,000

NEW YORK LIVE STOCK.

WEEKLY RECEIPTS TO APRIL 11, 1904.				
	Bees.	Cows.	Calves.	Sheep.
Jersey City	1,801	2,327	14,705	16,306
Sixtieth st.	239	60	8,643	9,457
Fortieth st.	18,919
Lehigh Valley ..	5,100	3,288
Weehawken	1,006	...	1,575	...
Scattering	808	62	84	45
Totals	9,164	122	11,054	25,782
Totals last week ..	9,394	124	7,323	20,231

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwarschild & S., Sa. Armenian..	405
Schwarschild & C., Sa. Marquette	350	...	2,500
J. Shamburg & S., Sa. Ohio.....	58
J. Shamburg & Son, Sa. Marquette	426	1,575	...
J. Shamburg & Son, Sa. Theopis..	290
J. Shamburg & Son, Sa. Armenian	426	1,575	...
Morris Beef Co., Sa. Oceanic.....	...	2,200	...
Swift Beef Co., Sa. Oceanic.....	...	2,200	...
Armour & Co., Sa. Armenian.....	...	1,200	...
G. H. Hammond Co., Sa. Armenian	...	800	...
Cudahy Pkg. Co., Sa. Lucania.....	...	1,800	...
W. W. Brauer Co., Sa. Vartigera	60
D. G. Culver, Sa. Antilla.....	8
Miscellaneous, Sa. Pretoria.....	10	10	...
L. S. Dillenback, Sa. Manos.....	28
Total exports	2,077	1,613	12,700
Total exports last week ..	2,106	1,408	15,410
Boston exports this week ..	3,846	3,563	7,200
Baltimore exports this week ..	1,146	1,812	958
Philadelphia exports this week ..	966	275	1,600
Portland exports this week ..	875	748	...
St. John exports this week ..	880	227	...
To London	3,211	1,079	5,000
To Liverpool	4,069	4,511	17,358
To Glasgow	1,382	1,410	...
To Manchester	813	1,200	...
To Hull	98
To Antwerp	118
To South Africa	60
To Bermuda and West Indies ..	18	38	...
Totals to all ports	9,799	8,238	22,358
Totals to all ports last week ..	7,445	6,713	33,740

CHEMICALS AND SOAPMAKERS' SUPPLIES.

74% Caustic Soda at \$1.90 to \$1.85 for 60%.
70% Caustic Soda at \$1.85 to \$1.90 for 60%.
60% Caustic Soda at 2c. per lb.
95% Powdered Caustic Soda at 3c. per lb.
55% Pure Alkali at 90c. to \$1 for 48%.
45% Carbonate Soda Ash at \$1.10 per 100 lbs.
Borax at 8c. per lb.
Talc at 1½c. per lb.
Palm Oil in casks 6c. lb., in barrels 6½c. lb.
Green Olive Oil at 57c. to 58c. per gal.
Yellow Olive Oil at 54c. per gal.
Green Olive Oil Foots at 5½c. lb.
Cochin Cocanaut Oil 6½c. to 7c. lb.
Ceylon Cocanaut Oil 6½c. to 6½c. lb.
Cottonseed Oil at 54c. to 56c. per gal.
Corn Oil at 4.15c. per lb.
Rosin: M., 44; N., \$4.10; WG., \$4.25; WW., \$4.50 per 250 lbs.

GENERAL MARKETS

LARD IN NEW YORK.

Western steam, \$6.90; city steam, \$6.25@6.37½; refined, Continent, tcs., \$7.15; do., South America, tcs., \$7.75; do., kegs, \$8.75; compound, \$6.37½@6.50.

HOG MARKETS APRIL 15.

CHICAGO.—Receipts, 16,000; 5c. lower; \$4.75@5.35.

KANSAS CITY.—Receipts, 4,000; slow; \$4.80@5.05.

OMAHA.—Receipts, 7,000; slow to 5c. lower; \$4.70@4.90.

ST. LOUIS.—Steady; \$4.40@5.25.

INDIANAPOLIS. — Receipts, 4,000; steady; \$5@5.35.

CLEVELAND.—Receipts, 15 cars; active; \$5.50@5.60.

EAST BUFFALO.—Receipts, 15 cars; \$5.30@5.70.

LIVERPOOL.

Liverpool April 15.—(By cable).—Beef, extra India mess, 63s. 9d.; pork, prime mess, western, 65s.; shoulders, 31s.; hams, s. c., 45s. 6d.; bacon, c. c., 34s. 6d.; do., short ribs, 36s.; long clear, light, 35s. 6d.; do., heavy, 35s.; backs, 34s. 6d.; bellies, 37s. 6d.; tallow, 23s. 6d.; turpentine, 43s. 6d.; rosin, common, 27s. 3d.; lard, prime western, tcs., 33s. 9d.; do., American refined, 28-lb. pails, 34s. 6d.; cheese, white, 48s.; do., colored, 49s.; American steam lard (Hamburg), 50 kilos, 34s.; tallow, 23s. 6d.; do., Australian (London), 27s. 6d.; cottonseed oil, refined (Hull), 19s. 3d.; linseed oil (London), 15s. 6d.; petroleum, refined (London), 6 13-16d.

OLEO AND NEUTRAL LARD.

After a decline in the market oleo has become slightly more active at reduced prices, but business doing is not yet heavy. Neutral lard and oleo oil are now practically at the same price, but there is more demand for oleo than there is for neutral lard.

Cotton-seed oil business is quiet, but ought to get more lively after the considerable decline which there has been in provisions.

ROTTERDAM.

ROTTERDAM, March 26.—Oleo-oil market is exceedingly quiet. Total sales for the week about 2,300 tcs. American oleo and stock, against about 7,096 tcs. during same period in 1903 and against about 4,768 tcs. last week. Total arrivals were 2,285 tcs. Total arrivals from America this year, 48,651 tcs.; same period in 1903, 39,179 tcs.; total expected, about 13,095 tcs. Present stocks of American oleo and stock, about 9,607 tcs., against about 8,243 tcs. at same time last year.

Imports of margarine (butterine) in England amounted last year in the week ending March 19th to 20,231 cwt., against 17,465 cwt. during about the same period in 1903, and to 20,475 cwt. in the preceding week.

Neutral lard is in about the same position; strictly choice brands offering at fl. 46 to 45½, and back fat neutral lard at fl. 45 to 44½.

Cottonseed oil weak. Choice B'oil can be bought at fl. 29, and prime summer yellow at fl. 28 spot, as well as on shipment. Arrivals of American cottonseed oil during this week amount to about 500 bbls.

GERMAN MEAT IN WAR TIMES.

Speculation has arisen throughout the German agricultural press in regard to the available meat supply should Germany be forced into a war. While these organs and their advocates affirm the readiness of the authorities in any emergency, it is worth while to look into the facts from an unpartisan point of view. Then we find, says the International Fleischer Zeitung, that not only would the empire be confronted by a great shortage of conserved meats for immediate delivery, but that her expectations to draw upon the neighboring countries for replenishment of her exhausted supplies would be of a very problematical nature, to say the least, the direct cause being her recent actions taken against the very nations she expects delivery from.

To expect from Denmark a substantial supply of meat in time of an emergency, when but recently the very country which expects such a help has so grossly discriminated against her in the very same line of supplies can hardly be seriously considered. But still this is exactly what the agricultural press endeavors to make the people believe. The present slaughtering of a few thousands of fat steers is not only a waste of valuable material, considering that they are worked into meat preserves in the imperial canneries, since lean beef would answer the purpose much better and be vastly more economical as well, but it is also only a small fraction of the necessary supply of meat in the emergency referred to. Denmark, says this paper, would scarcely be willing to discriminate against such a regular customer as England, which at present receives eight-ninths of all the Danish farm products. Holland, also, cannot be looked forward to as a source of future supplies, as steers are scarce there and only young and light bulls are available. The pork from there also finds a ready market in England. There remains, therefore, only the American market for Germany to draw from, the extent of which, however, would be dependable on the status of the importation laws then existing.

DOWN TO DOG MEAT.

The "yellow" press is in a bad way for ammunition in its fight on the meat industry. Last week the St. Louis Humane Society officials took steps to prevent a slaughter of dogs to provide the tribe of Igorrotes at the World's Fair their favorite flesh food. Immediately there appeared a story that the officers were influenced by representatives of the beef concerns, which desired to sell beef for the feeding of this big party of savages! Next!

PRODUCE EXCHANGE NOTES.

Memberships about \$225.

Proposed for membership: W. T. Foulks (grain and storage), H. T. Van Tassel (flour and grain), L. Sanford (steamships), Charles E. Stade (banker), A. C. Spencer (express).

New members: C. A. Molinari, W. H. Edwards, G. B. Kuekenkampff, L. M. Pearsall, R. F. Bryson, W. B. Joraleman.

Visitors: W. Pluggers, Rotterdam; Arthur T. Power, S. A. Power, London; Thomas Akin, E. C. Dreyer, St. Louis; N. G. Sanders, New Orleans; J. M. McDonald, Cincinnati; H. L. Wyatt, F. A. Spink, H. H. Freeman, A. C. Mason, Chicago; W. H. Field, Cincinnati.



RETAIL SECTION



POINTS FOR THE BUTCHER.

THE NATIONAL PROVISIONER has for some time urged butchers to learn the various uses of meats in the kitchen, as well as the various cuts. The market man should study the food value of the various cuts and the enticing dishes into which the meats can be transformed. A cooking school teacher could take a bit of neck meat and make even the butcher who frowned upon it think he was being mesmerized with the finest part of the choicest carcass. These graces or points of knowledge would at once heighten the buyer's idea of the cheaper cuts and ultimately enable the meat man to get better than cat meat and dog meat prices for them. The housewife already knows a few things like these:

Veal should be fat, never otherwise to be choice.

Soup meat should not be fat but lean. After making soup with it the meat can be con-jured into half a dozen different kinds of dishes, and the fact of its contributing to soup never be suspected by the eater. Some people object to soup meat, yet all of its nourishment is still there; only the salt dies out.

Some women object to fat beef. Just tell them that the meat will be tough if there is not plenty of fat. That sells the meat, and it is true.

When the customer comes in and talks about some other butcher's cheaper meat, or you have a "cheap skate" near you in cut-rate competition, just explain that good beef should be fine grained, of bright red color interspersed with streaks of clean, white-looking fat. Ask her to press the meat down with the thumb, and if it rises quickly the meat is good. If not, it is of poor grade. Then show her what you mean. The cheap man will lose her trade then and there.

Tell her also that mutton should be dark colored, with the fat clear and white. A few of such lessons will kill off your "Cheap John" competitor. A few more points on the kitchen uses of meat will help you to sell and get more for your cheap cuts and sell them faster. Butchers know too little of the fine points of their shop business.

PIED TRUFFEE.

These are pickled pigs' feet with truffles and are prepared in the following manner: Pickled pigs' feet are first cooked until tender and the bones removed. After cooling chop them tolerably coarse. Two and one-half pounds of lean pork, one pound of veal, one and one-half pounds of bacon are thoroughly mixed and chopped, and two ounces of salt, one-third ounce of white pepper, and four spoonfuls of starch added. Fresh and possibly dark and large Perigord truffles are sliced into sizes of a thickness not to exceed one-sixteenth of an inch. The slices of truffles are placed upon a pig-net in a circle of about three to four inches, leaving a sufficient margin of the net to cover the entire pied truffée

when filled. Upon the truffée place a thin layer of the meat and spice mixture, and upon this the chopped pigs' feet, followed by a covering of freshly chopped parsley and finished on top with another layer of the meat and spice. The overlapping pig-net is folded over the whole, pressed down gently, and is then ready to be served by turning the whole over upon a plate.

WESTPHALIAN SAUSAGE.

A recipe for making Westphalian sausage is as follows: Take 11 pounds of lean pork, 3 1-3 pounds of fat pork, both raw. Cut these into very small cubes and add 6 ounces of salt, 2 ounces of ground paper; mix thoroughly. Stuff into narrow hog casings, tying the ends together, and hang in a cool dry place for a few days before smoking. They should be smoked about eight days. After this they can be kept in an airy place for a long time and may be eaten raw with bread, or boiled, or fried with vegetables. They may be also eaten while fresh, if cooked.

CHESTER DEALERS TRICKED.

Reports from Chester, Pa., indicate that several meat dealers there have been victimized by a slick game for a scale company, who worked the old "on trial" trick, and then got their signatures to a receipt which turned out to be a note for payment for the scales at a high figure. Several weeks ago a slick salesman for a patent scale arrived in Chester and was successful in placing several of the weighing machines in the meat and grocery stores throughout the city. The price of the scales was over \$75 and appeared to be a large sum for many of the smaller merchants, but the stranger finally secured permission to place the instruments in position and on trial for one month "free of charge." As there was no intention of purchasing at such high figures there were but few of the business men who were willing to have the scales placed in position even at the terms named, but the slick-tongued stranger won them over to his side and in addition to getting the scales delivered, managed to get the names of the dealers to a slip of paper, acknowledging the receipt of the goods.

The first month passed and then there came a notice that the first payment was due. The storekeepers were surprised and quickly informed the manufacturers that they had not purchased the machines, but that they had just been placed in on trial. Nevertheless, the corporation was equal to the emergency and promptly produced a signed and witnessed contract for the purchase of the scales, and in a mild letter intimated that if the necessary amount was not forthcoming there would be a suit instituted for judgment. As the salesman who introduced the scales had been careful to select only those storekeepers who were property owners, the victims of the business trick are now in a quandary as to what they will do in the matter.

LOCAL AND PERSONAL

Ray Bowen has opened a new shop at West Salem, O.

Daniel Steinhelfer will start a market at Martel, O.

H. Nye has opened a new market at Burr's Mills, N. Y.

Duncan McRae has opened a new market at Mt. Morris, N. Y.

E. Rangler has established a new shop at Upper Sandusky, O.

Samuel Foust has bought C. G. Crist's market at Johnstown, Pa.

Wm. Macaulay has sold his market at New Platz, N. Y., to Z. DuBois.

Fred Selstrom has been made the Armour agent at Jamestown, N. Y.

John H. Gansemmer has opened a butcher shop of his own at Bloomsburg, Pa.

H. M. Geddis has bought the Jackson & Roesch market at Caledonia, O.

Harold Clark has bought the market of James E. Adams at Norwalk, Conn.

S. H. Krewson has succeeded A. A. Watson in the meat business at Newtown, Pa.

The Paducah, Ky., city council has adopted a stringent meat inspection ordinance.

The Coraopolis Meat Supply Company has embarked in business at Coraopolis, Pa.

Vogt & Glaser have disposed of their market at Monaca, Pa., to Musick & Connell.

W. E. Webster has sold his meat business at Holyoke, Mass., to N. E. and E. T. Howes.

M. N. Matthews, of Cleveland, has opened a new market in the Harris block, Huron, O.

The Ewing market was opened last week at No. 108 North Fourth street, Steubenville, O.

The Crowell & Son market at Seneca Falls, N. Y., has been purchased by Joseph Crowell.

The market of Stewart & West, at Midland, Tex., was burned last week with a loss of \$5,000.

Martin J. Coonz will have a new market built for him at First and Perry streets, Albany, N. Y.

George Simonton has taken over his father's market at Camden, Me., and will conduct it in the future.

The firm of Benner & Zehner, at Ashland, O., has been dissolved, Mr. Zehner taking charge of the market.

Fenchler Bros.' market at Memphis, Tenn., has been purchased by two former employees, C. H. Stetter and H. G. Schneider.

The market of William Trump at Blue Springs, Neb., was destroyed by fire last week, with a loss of \$2,500.

Shellhamer & Weaver have dissolved partnership at New Bloomfield, Pa., and Mr. Shellhamer will continue to operate the market.

A new Master Butchers' Association was formed last week at Grand Rapids, Mich., by Secretary Schofield of the national association.

The Philadelphia city meat inspection bureau is conducting a spring "clean-up" of all butcher shops to detect unsanitary conditions and improperly prepared or stored meats.

The striking butchers of Oakland, Cal., have formed the California Co-operative Meat Company, and will go into the retail meat business on their own account, backed by labor sympathizers.

NOTES FROM A STORE CRANK.

An article which is commended to the attention of butchers desiring to better their condition recently appeared over the signature of Horace F. Barrett, in the Binghamton Leader. It is one of a series of "Notes from a Store Crank," and is at follows:

The wise old statesman uttered words of wisdom when he gave to the world the adage, "Take care of the pennies and the dollars will take care of themselves." I presume he little thought that so simple a statement would traverse continents and be the standard advice of the parent to the children as soon as they arrive at the age to know something of the value of money. This principle grounded into the child, and so impressed that he carries it into active operation, will certainly insure him a competency of this world's goods. If that is all that he considers life desirable for, viz., the accumulation of wealth, he will doubtless reach it, and while able to possess all that he may desire to have, yet the denials and sacrifices will have so warped his nature and molded his manner of life that the true secret of living will be to him a sealed book. Solomon says, "Like a jewel of gold in a swine's snout, so is a fair woman without discretion."

So I say that a man with wealth accumulated for himself alone by the sacrifice and keeping under of all the generous traits and endowments which by nature he possessed, has come far short of the destiny he was designed for by the Creator, and will die unwept, unhonored and unsung. No man should live beyond his income; the result must be financial ruin. I care not how little may be saved from the yearly income, the fact that a surplus remains at the end of the year shows that you have an appreciation of the fact that there are years when the active work of accumula-

tion will be stayed, and that a fund for his emergency is augmented.

To accumulate wealth and yet be generous and philanthropic is an art. Those who have been able to accomplish it in a marked manner have been so rare that the fact is given public notice. The Girard, Peabody and Slater trusts, the Crouse, Cooper, Drew, Fayerweather, Pratt and other benefactions for educational purposes are green in the memory of all the people. The great majority of these cases mentioned were men who accumulated wealth by the use of their intellect, ability and drive while in the mercantile profession, and were impelled to these acts of generosity by contact with their fellow men in early business life. A practical mercantile experience with people, as we find them, enkindles in the mind of one who is philanthropically inclined a desire to benefit his fellow men. This laudable ambition is the result of earnest and persistent effort for many long and weary years. It is very rare that you find a man with a competency which has come to him by inheritance, who is fired with the purpose to benefit society, or to be of benefit to his fellow men. What should this suggest to the retail merchant but the thought that persistent effort and economical (not penurious) expenditures in his business will achieve success and make for himself a name? It is given to but few to be the world's noted benefactors, but it is in the possibility of every rural dealer to be the representative man in his community, and to achieve a reputation for honor, probity and justice, which secures for him the commendation of the community and their shekels as well.

But perhaps you will ask how does this apply to the subject at the head of this article? In many ways. The state of things which I have spoken of could not be brought about were it not for the self-denials, hard work and sacrifice of these achieving the distinction. Mr. Crouse, who gave to Syracuse University the magnificent building and equipment amounting to \$500,000, was a grocer in that city, careful and attentive to every detail of his business, educating his employees with the idea that justice was to be done to all

customers and to himself as well, exacting from every one what rightfully belonged to him, treating all with consideration and respect. His clerks were often called before him and impressed with the importance of saving in minor things.

D. B. Fayerweather, who bequeathed \$1,000,000 to educational purposes, was radical on the point of saving in minor matters. Every tannery connected with their establishment was put in charge of a competent man, and he was rigidly held to an account for the use of every pound of bark and material used in his establishment. If the result of any particular tannage was not what it ought to be, he would soon dive down into the details of the work and satisfy himself why it was so. If he sent a lot of hides to the tannery and told the superintendent to make 60 per cent. gain on them, it had to be done, and generally was.

Little things look small because of their littleness, and unless you firmly insist on the correction of little leaks and little abuses in our business the clerks will acquire a spirit of indifference, born of our apathy in the matter. To enumerate what are leaks in a retail store would be entirely superfluous to an intelligent merchant. Scores of little things occur each day which are entering wedges to losses in your business. Never fail to call the attention of your clerks to these things as they occur, and pleasantly but firmly insist on improvement. The result will be well-disciplined assistants about you; a remunerative business; habits of thrift and integrity woven into your business and social life; enlarged ideas of the aims of living and a spirit of true philanthropy imbibed which makes itself shown and felt in your community.



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